

BARBERA D'ASTI DOCG SUPERIORE

NAME Barbera d'Asti DOCG

> VARIETY Barbera 100%

SOIL Astian sands

HARVEST Half september

VINIFICATION The grapes are de-stemmed and fermented in steel on the skins, drawn off after a soft maceration of about 2 weeks



REFINING

Aging in 25 hl cask Austrian oak for 7-10 months then amphora for 1-2 months

ANNUAL PRODUCTION 2,100 bottles

FIRST HARVEST BOTTLED 2021

ALCOHOL 13%