

BARBERA D'ASTI 2007



CANTINA VIGNASONE
MONTECHIARO D'ASTI



NAME: Barbera d'Asti DOC
VINTAGE: 2007
ALCOHOL: 14,00 % Vol.
GRAPE VARIETY: Barbera d'Asti

AGRONOMIST: Rolla Davide & Eberle Daniele
NAME OF VARIETY: Barbera
PRODUCTION AREA: Montechiaro d'Asti
ALTIMETRY: m 290 slm
EXPOSURE: sud-ovest
FARMING SYSTEM: gouyot
SOIL TYPE: silty, sandy
HECTARE YIELD: 65 QL/H
PLANTING DENSITY: 5200 vines per hectare
AGE OF THE VINEYARD: 14 e 85
FARMING: by mechanical and manual (old vineyard)

OENOLOGIST: Davide Rolla
HARVEST TIME: October (until almost withering on the vine)
VINIFICATION: Manual milling, and spray the hat with temperature control at all stages

FERMENTATION TANK TYPE: Stainless still
FERMENTATION TEMPERATURE: 27 ° C
FERMENTATION TIME: 5/7 days
AGEING: 30 % new barrels, 70 % stainless still
TOTAL ACIDITY: 5,6 g/l
PH: 3,54
DRY NET: 22,8

BOTTLING TIME: May next year
ESTIMATED LIFE: Over 10 years
BOTTLES: 5500 + 1000 selected barrels
SERVICE TEMPERATURE: 16/18 ° C
TASTING NOTES: Barbera with strong smells ripe fruit, good mouth length and a good roundness.

FOOD PAIRING: Barbera with strong character. Red meat increased significantly pleasure of the wine. Every time the wine express its great strength without compromising the pleasure of drinking.

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