

Emilio Vada

Barbera d'Asti DOCG



DENOMINATION: Barbera d'Asti DOCG

GRAPE VARIETY: BARBERA 100%

SOIL: calcareous, rich of clay

CULTIVATION SYSTEM: guyot

HARVEST: middle-end of September

WINEMAKING: the vinification involves alcoholic fermentation in temperature-controlled stainless steel tanks with daily pumping over. After malolactic fermentation the wine stays in stainless steel, it's then bottled in April-May.

ALCOHOL: 15%

ORGANOLEPTIC CHARACTERISTICS: dark red colour; fresh, intense fruit bouquet of cassis, strawberry and blueberry. A dry, medium bodied red wine with refreshing acidity and soft tannins, well balanced with good complexity.