

Emilio Vada

Barbera d'Asti Superiore DOCG -Ansii-



DENOMINATION: Barbera d'Asti Superiore DOCG

GRAPE VARIETY: BARBERA 100%

SOIL: calcareous, rich of clay

CULTIVATION SYSTEM: guyot

HARVEST: end of September

WINEMAKING: the vinification involves alcoholic fermentation in temperature-controlled stainless steel tanks, with daily pumping over. After malolactic fermentation, the wine is aged in french barriques for 12 months. Bottled normally in April-May, the barbera d'Asti ANSII rests in the cellar for 10-12 months before release.

ALCOHOL: 15-15,5% Vol

ORGANOLEPTIC CHARACTERISTICS: ruby-red colour and full-bodied wine Floral and fruity aroma of concentrated berries and tar with hints of blackberry. Refreshing acidity, rich and soft tannins finesse, excellent balance, great complexity, integration and a long lingering finish.