



Barbera D'Asti DOCG

MAVI

VINE VARIETY

Barbera

DENSITY

4500 plants per hectare

VINEYARD

Calamandrana

PLANTATION

Classic Guyot 6 - 8 buds

EXPOSURE

South-West

AVERAGE AGE OF THE VINEYARD

25 - 35 years old

ALTITUDE

250 m a.s.l.

YIELD PER HECTARE

56 HL

SOIL COMPOSITION

White marls and blue clays

HARVEST

Manual, from mid-September

TASTING NOTES

With a ruby red color and amaranth hues, this wine reveals on the nose distinct notes of wild strawberries and ripe cherries mixed with sensations of white lilies. In the mouth it is playful, with a crisp acidity that winds through the pulp and sweet juice of strawberries. Easy drinking makes it long and harmonious, while the presence of soft corollary tannins lend elegance.

VINIFICATION

Destemming and crushing of the grapes, fermentation in stainless steel autoclave at controlled temperatures between 24/28°C using the emerged cap technique for 8/12 days, followed by continuous punching down and pumping over to seek optimal color extraction and good dissolved oxygen. Once bottled in the summer following the harvest, the wine continues aging at least 3 months.

