



Adriano Grasso

Vine-grower



## BARBERA D'ASTI DOCG SUPERIORE

### VINEYARD

% of Grape / Cépage: 100% Barbera

Soil: chalky-clayey soil

Growing Climate / Vintage Conditions: continental

Date of Harvest: 01-05 October 2013

Type of Harvest: by hands in small cases of 25 kg

### WINE-MAKING

Method: red vinification with natural yeasts. daily punching-down and 1 delestage for week. After two weeks of maceration, the wine is racking down in the barrels in which it finishes the alcoholic fermentation.

Temperature of fermentation: 25-28 °C

Length: 3 weeks

Malolactic: yes, in barrels

### TASTING NOTES

Thick, rich and yet so elegant. Inky-black in colour, concentrated, packing in fruit, fine tannins and acidity, it bursts with complexity, showing violet, plum, currant, clove and spice character.

Full-bodied. Will improve with cellaring.