



Adriano Grasso
Vine-grower



BARBERA D'ASTI DOCG

VINEYARD

% of Grape / Cépage: 100% Barbera

Soil: chalky-clayey soil

Growing Climate / Vintage Conditions: continental

Date of Harvest: 25-30 September

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

WINE-MAKING

Method: red vinification with natural yeast. Maceration with skin and daily punching-down.

10% of wine is aged in second-wine barrels for 6 months.

Temperature of fermentation: 25-28 °C

Length: 15 days

Malolactic: yes

TASTING NOTES

Crisp in texture, exuberant in flavour, hitting all sorts of black currant, blackberry and violet notes, lingering enticingly on the firm finish.

Fun to drink.