

La Vedetta

BARBARESCO

BARBERA D'ASTI

denominazione di origine controllata e garantita

SUPERIORE

Sarasino

grapevine

Barbera 100%

vineyard

municipality: Castagnole delle Lanze

property: an altitude of 200m a.s.l., Southern exposure, planting layout 2,50x0,80m, density 5000 stocks/Ha, Guyot vertical trellis vine training

age: 15 years old

hectares: 0.7 Ha

yield: 7000 kg/Ha

harvesting period

third week of September

production

3.500 bottles

vinification

the selection of the grapes takes place in the vineyard; alcoholic fermentation is followed by maceration for around 15 days in stainless steel tanks; malolactic fermentation then comes after

refinement

in large 25-hectolitre barrels for 12 months; bottling takes place in spring

organoleptic characteristics

the intense red ruby colour takes on elegant garnet reflections over time; the bouquet presents red fruit, blackberries and rose, with notes of coffee. A harmonic wine with a persistent finish and a rich character



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