

BARBERA D'ASTI

denominazione di origine controllata e garantita

Sarasino

grapevine

Barbera 100%

vineyard

municipality: Castagnole delle Lanze

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

age: 7 years old

hectares: 0.5 ha

yield: 7000 kg/ha

harvesting period

Third week of September.

production

3.000 bottles

vinification

The selection of the grapes takes place in the vineyard. Alcoholic fermentation with spontaneous yeasts for 15 days in stainless steel tanks; malolactic fermentation then comes after.

refinement

Ageing for 6 months in concrete tanks. Bottling takes place in spring.

organoleptic characteristics

Intense ruby red color. The bouquet presents red fruit, blackberries and rose. An elegant and feminine wine, backed by excellent acidity.

La Vedetta

WINES



RECYCLING RULES

BOTTLE	Green glass GL 71	GLASS COLLECTION
STOPPER	Cork FOR 51	DEDICATED COLLECTION
CAPSULE 0,75 lt - magnum 1,5 lt	polilaminato C/ALU 90	ALUMINUM COLLECTION

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