

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., southeastern exposure, planting layout 2,50x0,80m, density 5000 stocks/ha, Guyot vertical trellis vine training

age: 20 years old

hectares: 0.3 ha

yield: 7000 kg/ha

harvesting period

Third week of September.

production

2.000 bottles

vinification

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

refinement

Ageing in small used barriques for 16 months. Bottling takes place in spring.

organoleptic characteristics

The intense red ruby color 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.

La Vedetta

WINES



RECYCLING RULES

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

Strada Riccardo Terzolo 2
Barbaresco (CN) - Italy
info@lavedettawines.com

lavedettawines.com