



Barbera d'Asti DOCG (2021)

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

TERROIR:

Average age of vine: 35-40 years
Soil: Calcareous-clay
Hillside: South-east facing
Altitude: 263 m.a.s.l.
Country: Agliano Terme
Plant density: 5000 vines/ha
Yield/hectare: 80q
Harvest period: End September/beginning October

VINIFICATION

Maceration duration: 8-10 days in stainless steel tanks
Fermentation temperature: 28°C
Pumping over: 3 times a day
Punching down: 1 after half fermentation
Wine yield: 70%
First pressing – 60%
Wine pressing 40%
Malolactic fermentation: 100%

ANALYTICAL DATA

Alcohol: 14%
Total acidity: 5,60%
Ph: 3.4
Extract: 40

TASTING NOTES

Color: Ruby red
Aroma: intense with notes of red fruits
Flavor: Dry, full-bodied, sufficiently pronounced acidity
Longevity: 3-5 years
Best enjoyed: Game sauces, braised meat and roast

*The shocking force
of wine
penetrates the man
and in the veins spreads
and
distributes the ardor.*

Tito Lucrezio Caro (98/96 a.C. – 55/53 a.C.)

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