GUIDO VADA

CÀ DEL MURA

Barbera d'Asti Superiore DOCG

Vino:

Grape: 100% Barbera

Production: 3000 bt

Format: 750 ml – 1500 ml

Alc content: 13-14%

Curiosity: this is from the oldest vineyard in our estate, over 50 years old.

Vineyard:

Location: Coazzolo

Elevation: 320 m sl

Exposure: West

Soil: limestone and clay.

Yield: 7/8 tons x ha

Cellar:

Harvest period: mid of september.

Winemaking procedure: controlled temperature fermentation at 28-30°C with delestage and daily remuage. Malolactic fermentation completed. Maturation on the skins with batonnage for at least 1 month.

Agening and refinement: in a 1000 ltrs oak barrels for 12/18 months according with the vintage and at least 12 months refinement in the bottle.

Suggestion:

How to drink it? This is our masterpiece, elegant and bold Barbera, suitable with elaborated and strong, tasty meal

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