

Barbera D'Asti Superiore 1842 Valbeccara

Vintage 2016 had name 175 Vendemie. Nizza Monferrato 260 mt slm aspect sud/west, vineyards "Zisula". Vine age:45 years. Lingering fragrance and fruity with notes of violet and ripe fruit flavor, and spicy note, excellent flavor , Elegant and full-bodied wine with intense hints of red fruits and spicy notes, vanilla, chocolate, liquorice and tobacco, harmonious and round. To be consumed at 16 ° - 18 ° c.



Appellation: Barbera D'Asti Superiore DOCG

Grape variety: Barbera

Age of the vineyards: 45 years

Production area: Italy, Piedmont, Asti, Nizza Monferrato

Exposure: aspect sud/west, vineyards "Zisula".

Soil composition: marl, sands and sandstone

Vineyard altitude: 260 mt slm

Training system: Guyot

Vineyard density: 5000/vines hectare

Harvest: The grapes are harvested by hand when fully mature in month of end September, October

Vinification system: The must is fermented in vats at a controller temperature of 26°-28°C. The wine is then aged in new French oak barrique of 225 lt for 6 months and after 6 months in big barrels of acacia.

Malo-lactic: Totally carried out

Ageing: The wine is then aged in new French oak barrique of 225 lt for 6 months and after 6 months in big barrels of acacia.

Alcohol: 14,5 % vol.

Colour: Intense ruby color

Nose: Lingering fragrance and fruity with notes of violet and ripe fruit flavor, and spicy note, excellent flavor, Elegant and full-bodied wine, harmonious and round.

Taste: Elegant and full-bodied wine, with intense hints of red fruits and spicy notes, vanilla, chocolate, liquorice and tobacco.

Best consumed with: Ravioli, chicken meat, fowl and all red meats, game, stews and medium-mature cheeses.

Characteristics: Blend of different style of wines, aged in new French oak barrique of 225 lt for 6 months and after 6 months in big barrels of acacia.

Production: The grapes are harvested by hand when fully mature, destemmed and delicately pressed. The must is fermented in vats at a controller temperature of 26°-28°C. The wine is then aged in new French oak barrique of 225 lt for 6 months and after 6 months in big barrels of acacia.