



SOCIETA' SEMPLICE AGRICOLA

Barbera d'Asti Superior

Grapes:

100% Barbera, from its own vineyards.

Harvest:

The grapes are thinned out in early August, harvested by hand in boxes of 20 kg. in the last week of September with careful selection of grapes.

Winemaking:

Stemmer-crushing of the grapes most intact possible addition of selected yeast *Saccharomyces cerevisiae*, long maceration on the skins facilitated by replacements and delastages. The alcoholic fermentation at 28-30 ° C.

Draining and separation of Torchiati wine flower.

Conducting malolactic fermentation at a temperature of 20 ° C in small French oak barrels.

Aging in oak barrels for a period of about 12 months.

Clarification and racking spontaneous during the winter.

Bottling:

Is performed in the second autumn after the harvest in Bordeaux bottles type "Old Reserve" of 75 cl. Aged in the bottle for at least 6 months.

Characteristics:

Deep ruby color and deep. Vinous and fruity with pleasant notes of balsamic and sweet tobacco, on delicate mineral background.

Excellent structure and complex in the mouth, warm and harmonious.

Analytical characteristics:

Alcohol 14,00% Vol.

Acidity tot. 5:40 g / l

Acidity vol. 0,50g / l

PH 3.58

Sulfur tot. 90 mg. / Lt

Free sulfur 30 mg. / Lt.

Residual sugar approximately 2 g / l

Serving suggestions:

It fits game, fondue with truffles, braised beef, aged cheeses. Serve at room temperature 16/18 ° C in large glasses type ballon.

