

La Guardia

BARBERA D'ASTI SUPERIORE

denominazione di origine controllata e garantita



TYPOLOGY

Barbera d'Asti Superiore
D.O.C.G.

PLANT DENSITY

4500 plants for hectar

VARIETY

Barbera

ALTITUDE

200 - 250 m s.l.m.

HARVEST PERIOD

End of September, start of
October

SOIL STRUCTURE

Called the 'astiane sands', it consists of calcareous clay marl of sedimentary marine origin, with good presence of lime and sand, rich in microelements, in particular magnesium

EXPOSURE

Sud

VINIFICATION

The grapes are hand harvested and transported in small baskets to the winery. Once the grapes arrive they are then de-stemmed and lightly crushed to undergo alcoholic fermentation in vertical steel tanks. The fermentation will take place for about 10 days while the contact with the skins lasts up to 20 days with several pump overs happening daily. After racking and malo-lactic fermentation, the wine is then placed into barriques for about one year. After this aging the wines will then be ready to be bottled and will rest in bottle for another 6 months before being available to the market.

TASTING NOTE

The wine has an intense ruby red color with violet reflections, the nose is surprising for its cleanliness and elegance with hints of ripe red fruits with hints of forest floor and on the finish subtle notes of vanilla. In the mouth the entrance is full and enveloping; the slight acidity gives a feeling of freshness and helps to prolong the aftertaste that repeats the olfactory fragrances.

PAIRINGS

The combination is excellent with cured meats, pasta dishes, and meat dishes. Also pairs well with medium-aged cheese.

Serve at 18-20° C



AMERIO VINCENZO
VITICOLTORI IN MOASCA

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