



CA' BIANCA

BARBERA D'ASTI DOCG SUPERIORE 2017



VARIETIES

Barbera.

PRODUCTION DISTRICT

Alto Monferrato in the municipality of Alice Bel Colle in the province of Alessandria.

ALTITUDE AND ASPECT

360 metres above sea level, south-east aspect.

TYPE OF SOIL

Soils composed of more or less sandy, grey-blue marl with localized sandy-conglomerate intercalations.

TRAINING SYSTEM

Traditional guyot with fruiting cane of 6-7 buds.

HARVEST

Grapes are harvested at the end of September. Picking is done exclusively by hand, and the grapes placed in cases.

WINEMAKING METHOD

Once the grapes have arrived in the cellar, they are first of all pressed and destemmed and then transferred to traditional vertical fermentation vessels for temperature-controlled alcoholic fermentation, with post-fermentative maceration lasting around 10 days. At the end of this process, separation of the free run juice is carried out by pressing. We thus have the new wine ready for ageing.

AGEING

Maturing takes place in steel tanks until spring, when the wine is transferred partly to French oak barrels and partly to medium-seasoned barriques, which have already been used once or twice. After the aging period, the various batches are blended and bottled.

SENSORY PROFILE

An intense ruby red hue is followed by a forthright, intense, pervasive nose, with notes of ripe red berry fruit swathed in sweet spice leading to good body on the generous, jammy palate. It shows a pleasurable and balanced acidity and firm structure.

ABV

13,50 %.

RECOMMENDED CELLARING

In bottle laid down, preferably in a dark cellar; pleasurable even if opened four years after its release.

FOOD PAIRING

Excellent with meat-based appetizers (e.g. Finanziere Piemontese), stewed red meat and game confit.

