



BARBERA D'ASTI

D.O.C.G.

SUPERIORE

Vine variety: 100% Barbera

Production: 5000 bottiglie all'anno

Yield per hectare: 50 hl/ha



Vineyard

Geographical location

Vigna Vallone - Castagnole delle Lanze - (Province of Asti)

Soil type

Chalky

Vine growing method

Guyot, (vine growing method)

Average vine age

30-40 years

Average altitude and exposure

260 m a.s.l., East, South, West

Special features

Application of integrated pest management and planting density 4,500 vines/ha

Harvest time

Third ten days of September, first ten days of October

Winemaking and aging

Cellar

Tenuta San Mauro - Castagnole delle Lanze (Province of Asti)

Fermentation and Maceration

20 days in temperature-controlled steel tanks

Aging

In barrels - Tonneaux - In oak barriques for 12 months

Bottling

Bottle aging for 6 months prior to release

Peculiarities

No filtering or clarifying process before bottling

Availability

2 years after harvest time

Wine description

Colour

Ruby red with purple shades

Bouquet

Red fruit with intense scents of wild berries and scents resulting from the medium toast oak barrels, thus enriching its olfactory range

Palate

Persuasive, with a persistent body with delicate acidity level bringing a fresh take

Evolution

15 - 20 years

Pairings

Elaborate red and white meat, wild game and rich first courses

Serving temperature

17° - 18° C

Recommended glass

Ballon



Tenuta San Mauro

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