CASTAGNA

"From the best grapes of our best vineyard parcel in the Castagna area with 70-year-old vines, born our Barbera d'Asti Superiore Castagna.
Castagna, at 350m above sea level, represents one of the last bastions of Monferrato overlooking the Langa and is a toponym (name place) already present in the land registry of 1758, identifying at the time one of the hills with the most quantity of vineyards in Calosso, with more than 70 hectares already present of vineyards. Produced only in the best vintages, in a very limited number of bottles, it is released on the market 4 years after the harvest"

ENG

BARBERA D'ASTI DOCG
SUPERIORE
"CASTAGNA"

VIGNAIOLI INDIPENDENTI

Typology: Red Wine

Grape Variety: 100% Barbera

Production Area: Calosso - 350 m s.l.m.

Soil: Clayey limestone

Vineyard Age: 70 years

Pruning : Guyot

Vinification: Fermentation in steel and concrete; 24 months in French Oak Barriques & 18 month of ageing in the bottle

Alcohol: 15 % vol

Colour: Intense Ruby Red, with purple reflections

Aroma : Intense fruity aromas with marasca cherries and raspberries

Flavor : Elegant, soft, round, complex, with a god balance gived by the low classic Barbera's acidity

Ageing Potential : 20/30 years

Serving Temperature : 16/18°C

Food Pairing: Red Meats, roasts & Cheeses