

CASCINA BONGIOVANNI



BARBERA D'ALBA D.O.C.



Grapes: 100% Barbera

Alcohol content: 14% -15%

Exposure: east and south

Soil type: clay

Training system: low Guyot

Vine average age: 15 - 20 years

Plant density: 4000 vines/ hectare

Harvest: last week of Settembre.

Maximum yield: 100 quintals of grapes per hectare, strongly reduced with thinning operations.

Vinification: maceration in contact with grape skins in steel tanks at controlled temperature for 8/10 days. After racking, the newly produced wine is decanted into stainless steel tanks. Maturation in barriques with suspended yeasts to give greater softness and harmony to the wine. No clarification or filtration is carried out

Number of bottles produced: 10.000 – also available in 1.5-litre magnum format.

Serving temperature: 16/18°

Tasting notes: Colour: deep purple red – Aromas: the fruity scents of Barbera, with the toastiness derived from ageing, give olfactory characteristics similar to sour cherries in spirit and cocoa. Pleasant structure, supported by the lively acidity typical of this wine.

The vineyards that produce the Barbera grapes for this wine are located in Diano d'Alba and Monforte d'Alba. The total surface area is about two hectares. Different exposures and soils give this wine complexity and the ability to evolve over time. After an ageing period of 12 months in wood, the wine is ready for the course of improvement in the bottle. Its special, full-bodied structure helps to impart softness that is well integrated with alcohol and acidity. An ideal accompaniment to all courses of typical Piedmontese cuisine.

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