

VIGNE DEI MASTRI



ARTURO BARBERA D'ASTI DOC

Grape Variety: 100% Barbera

Vineyard Location: Fraz. Loreto – Costigliole d'Asti, Italy

Altitude: 380 meters above sea level

Exposure: West / Southwest

Plant Density: 5,000 vines per hectare

Training System: Spur Cordon

Vinification:

- Grape sorting and selection
- Destemming and crushing
- Maceration and fermentation on the skins with periodic pump-overs
- Malolactic fermentation
- Matured in concrete tanks

Tasting Notes:

Ruby red with violet highlights, this Barbera offers aromas of plum and sour cherry, complemented by a touch of sweet spice. Fresh and dry on the palate, it is harmonious and easy-drinking, with soft tannins and a pleasantly persistent finish.
Serving Temperature: 16–18°C

