

Arturo

Barbera d'Asti

Denominazione di Origine Controllata e Garantita



- **Grape variety:** Barbera 100%
- **Location:** in the hills around Frazione Loreto, Costigliole d'Asti - Italy
- **Altitude:** 380 mt (1246 ft)
- **Aspect:** S-W, W,
- **Soil type:** sandy - clay
- **Vine density:** 5000 /ha
- **Pruning & trellising:** short spurs - Guyot trellising
- **Harvesting:** by hand from late September
- **Fermentation and maceration:**
 - grapes selection
 - temperature controlled
 - stainless steel vats
 - malolactic 100%
- **Aging:**
 - stainless steel vats

Comment:

Produced with only Barbera grapes to obtain a deep ruby-red wine with violet highlights. Its bouquet is typical of Barbera: plum, sour black cherry and lightly spicy aromas. To the nose and palate it is fragrant, dry and reminds one of fresh fruit, characteristic of this wine. Even though it has quite a strong structure, this wine has a long aftertaste, with just recognizable tannins. It is advisable to serve at temperature of 16-18° C, in medium-sized glasses.

Vigne dei Mastri®

Costigliole d'Asti