

Galileo

Barbera d'Asti Superiore

Denominazione di Origine Controllata e Garantita



- **Grapes variety:** Barbera 100%
- **Location:** in the hills around Frazione Loreto, Costigliole d'Asti, Piedmont, 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 extra selection
 - temperature controlled
 - stainless steel vats
 - malolactic 100%
- **Aging:**
 - french oak tonneaux and barriques

Comment:

Produced with extremely selected Barbera grapes and after a long period in french oak tonneaux and barriques. Dark ruby red wine, with a medium to full body and scents that remind of blackberry, plums jam, leather and vanilla cream. Spicy, good acidity and some nice earthiness with smooth tannins give this wine a great balanced length and structure. It is advisable to serve at temperature of 18-20 °C.in medium-large size glasses.

Vigne dei Mastri®

Costigliole d'Asti