



VAL di LUNA



Barbera D'Asti Superiore DOCG

Wine Name : Bric del Cedrone

Vintage : 2017

Denomination : Barbera D'Asti Superiore DOCG

Grape : 100% Barbera

Growing Area : Nizza Monferrato (Piemonte)

Elevation : 250 m

Average Vineyard age : 30 years

Soil profile : clay and limestone

Vineyard density : Guyot.4000 vines per hectare

Vineyard aspect : South

Annual production : 3217 bottles limited

Harvest : third decade of September. The grapes come after thinning and careful selection in the morning to be delivered to the winery in the afternoon in such a way to keep the clusters in optimal conditions for starting the process winemaking.

Vinification: after the destemming-crushing of the grapes, the must is transferred and in the appropriate temperature-controlled vinifiers. Alcoholic fermentation with maceration lasts 7/8 days at a constant temperature of about 26 ° C for to be able to best extract the aromas of the vine. During the maceration they come periodically automatic pumping over to extract the substances polyphenols present inside the peel.

Maturation : at the end of the alcoholic fermentation it comes immediately the malolactic one started in stainless steel tanks at a temperature of 18 ° C.

After fermentation, the wine is aged in oak barrels 75 hl French wine and in barrique where it rests for about 12 months. After a further a month's rest in stainless steel.

Bottles ageing : 6 months

Apperance: ruby red with slightly garnet reflections.

Bouquet : Developed aromas of black cherry, meaty notes, black olive, and polished oak. Rich texture yet keeps to a leaner, lighter style.

Palate: dry, savory, fruity with aromas of dried figs and a great finish elegance.

Alcohol: 13.5% vol.

Total acidity :5.45 G/L

Residual sugar : 0.37 g/L

Recommended pairings: tagliatelle with mushrooms, lasagna. red meats (braised, roasted) and game, Excellent with blue cheese, seasoned and spicy cheeses.

Serving temperature: 18 ° C.