

BARBERA D'ASTI DOCG

La Consolina

The Barbera d'Asti DOCG La Consolina is a red young wine with spiced bouquet, soft taste and with pleasant drinkability.

VINEYARD

Position: Costigliole d'Asti municipality;

Grape varietal: Barbera;

Altitude: 200 m above the sea level;

Exposure: west;

Geological origin¹: Cessole Marls - arenaceous-marly alternations along with intercalations of marly limestones on the upper layers;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 1960;

Planting density: 4,200 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 9,000 Kg/ha;

Wine yield: 6,300 L/ha.

VINIFICATION

The Barbera grapes have to be harvested between the end of September and the first week of October. Once in the winery, grapes are destemmed and crushed. Then they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation and maceration take place. This lasts at least one week at temperature of 27-29 °C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation.

Then, taking advantage of the wintriness, the wine is left to rest from 3 to 4 months at low temperature in order to facilitate the deposit of the turbidity and the clarification.

Eventually, in the summer following the harvest, the Barbera d'Asti DOCG La Consolina is bottled and, after few months of storage in our cellar, it is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: brilliant ruby red with purple reflexes;

Bouquet: fruity with hints of spices;

Taste: good structure, moderate acidity and soft tannins.

FOOD PAIRINGS

Perfect all-course wine.

Serving temperature: 18 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000

