



Barbera d'Asti Vinchio

Variety

100% Barbera

Vineyard

Location: Vinchio d'Asti, Plot 7, Sub-plots 275, 278, 276, 288

Characteristics: 250 meters above sea level, southern exposure, 2.3 x 0.8 meters spacing, 5,300 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 60 years

Size: 1 hectare

Yield: 70 quintals/hectare

Harvesting period

Last 10 days of September

Production

6,000 bottles

Vinification

Selection of grapes in the vineyard through manual harvesting, fermentation and maceration for about 15 days in stainless-steel containers, followed by malolactic fermentation in November.

Maturing

60% aged in 50-hectoliter French oak barrels, 40% in small 225-liter barrels. Ageing for 18 months, blending in spring and bottling in summer.

Sensory characteristics

Intense ruby-red color, over time taking on elegant garnet tinges; red fruits, bitter cacao and coffee bouquet, which becomes spicy and gamey with ageing, a characteristic of the sandy and calcareous soil of Vinchio. Full-bodied, with a dry taste, emphasized by the backbone and dense texture; full of character.

Notes

Nel 1819 Gian Secondo De Canis, nella sua Corografia Astigiana, individua per la prima volta un'area di elezione della Barbera in questo territorio, tra cui figura il comune di Vinchio.

