



AUSTERUM

BARBERA D'ASTI D.O.C.G.

Barbera is the classic, historical vine of the Monferrato area, and is mentioned in a seventeenth-century document now preserved in the town hall of Nizza Monferrato. A variety known for its eloquence and power, and for its high degree of freshness and longevity.

Austerum is a graceful, generous Barbera, classic and sincere. With a deep red colour and a heady aroma accompanied by elegant notes of cherry, raspberry, currants and wild berries; it is soft and velvety on the palate, with hints of fruit preserve and berries, and a delicate spicy note.

Serve at 18°-20°C.

Appellation

Barbera d'Asti D.O.C.G.

Vintage

2019

Production Area

Montemagno (Asti) - Monferrato
Variety: 100% Barbera

Quantity produced

N° 10.024

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention.

The average age of the vines is 25 years, facing south-southwest

Vinification / Ageing

Crushing-destemming with floating-cap fermentation and frequent pumping over and aeration to fasten the colour and fully extract the polyphenol's notes. Duration of the fermentation: about 15 days, it refines 6 months in barrique. This is followed by bottling and further ageing in the bottle before the releasing.

Colours / Highlights

Intense red with purple highlights.

Fragrance

Intense, with notes of cherry, raspberry, currant and wild berries.

Palate

Soft, velvety taste with delicate overtones of red fruit preserve. Balanced tannin content and a very long finish.

Analytical data

Overall alcohol content: 14,5 % vol.

Total acidity: 5,8 g/l

Residual sugar: 0,8 g/l

PH: 3,5

Total dry extract: 28,1 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 79 mg/l SO2**.



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Monferrato is a land of historical autochthonous and international vines – from Ruchè to Barbera d'Asti, to Grignolino and Syrah – that create some of the most renowned red wines in Italy.

In our cellar both processes of vinification and refinement of our wines take place and the crowns and medals, bunches of grapes and stars, are results of the numerous prizes of our awarded labels, are proudly displayed.

This recognition of the quality of our red wines, in the region of the great reds, is a source of pride for us and an inspiration to continue pursuing the finest quality in our vineyards and in our cellar.

Awards 2021



Harvest
2017



Harvest
2018



Harvest
2018



Awards 2020



Harvest
2017



Harvest
2017



Harvest
2017



Awards 2019



Harvest
2016



Harvest
2016



	Bottle	Stopper	Capsule
COD. DISPOSAL	GL 70	FOR 51	C/ALU 90
COLLECTION	GLASS	ORGANIC	ALUMINUM