



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

Production Area

Vintage 2022

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

Quantity produced

Montemagno (Asti) - Monferrato Variety: 100% Barbera

N° 6.166

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

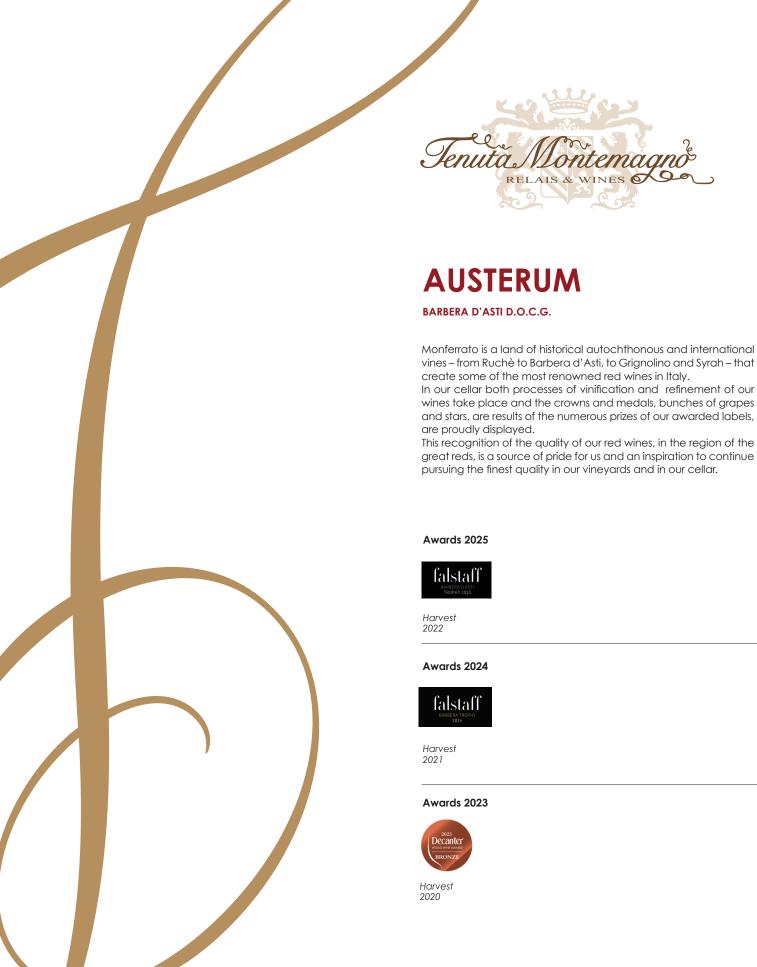
Overall alcohol content: 14 % vol.

Total acidity: 6,5 g/l PH: 3,4

Residual sugar: 1 g/l Total dry extract: 28,5 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 115 mg/I SO2**.



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