

CASCINA GILLI



Sebrì

BARBERA D'ASTI

On our hills grapes from a special barbera clone are widely found, they are characterised by a small cluster, and large, well-exposed berries. For this modest lot of fruit, every harvest is truly unique. The length of its maturation in oak is determined by the structure of each year's wine and by our expectations regarding its longevity, but use of oak is always intended to highlight, not submerge, its natural fruit qualities.

The vanilla of the wood and the slow oxygenation modifies the perception of the wine, creating a smooth and velvety body, rounded with an undercurrent of rose, blackberry and a trace of spice. On tasting one is struck by the full and pulpy body in perfect harmony with the nose.

PRODUCTION AREA:	Castelnuovo Don Bosco and Albugnano vineyards
GRAPE VARIETY:	100% Barbera d'Asti
ALTITUDE AND EXPOSURE:	380 mt a.s.l. / south, south-east
SYSTEM OF CULTIVATION:	guyot
SOIL TYPE:	Grey-blue clayey marl

PRODUCTION CHARACTERISTICS:

We select only the smallest Stone-Grapes deriving from old vineyards, which are then used to make our Barbera "Sebrì". The soaking takes one week more than the norm and during this time we frequently mix the must and make delestages.

Part of this wine, with only a few grams of residual sugar, is put into small French wooden barrels, for the end of the fermentation and the refining process, which lasts over a year.

ALCOHOL:	14/14,5% vol.
TOTAL ACIDITY:	5,9 gr/lit
BOTTLE SIZE:	750 ml. Bordolese bottle
BOTTLE CAP:	natural cork

REFERENCES AND PRIZES:

Duemilavini - Associazione Italiana Sommeliers 2011 - Four grapes
Vini d'Italia - Gambero Rosso, 2011 - One glass
I Vini d'Italia - Guida dell'Espresso 2011 - Three bottles
Annuario dei Migliori Vini Italiani - Luca Maroni 2011 - 86/100
Duemilavini - Associazione Italiana Sommeliers 2010 - Four grapes
Vini d'Italia - Gambero Rosso, 2009 - Two Glasses
Vini d'Italia - Gambero Rosso, 2008 - Two Glasses
Decanter - 2008 - Commended