

CASCINA GILLI



Vigna delle More

BARBERA D'ASTI

Barbera, after long years of oblivion, represents nowadays one of the most remarkable products of Piedmont wine making. A drastic lowering of the yields has allowed to keep down the excessive acidity and to obtain a young wine, with an intense ruby-red colour. Its intense perfumes introduce pleasant fruity scents, among which blackberry prevails. It's a well structured wine with bright acidity balanced by fruity flavours, dry, persistent.

The tannic note is well perceptible but not intrusive.

This wine can stay in the bottle for few years. We recommend that the wine is served at about 18°C. It complements hearty dishes of red meats, and aged cheeses.

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

PRODUCTION CHARACTERISTICS:

We make this wine from our Barbera grapes, with careful attention to carry out extreme soft pressing. The wine passes through a special machinery developed by us for the mixing without pumps. The fermentation process takes one week to reach a temperature of 28°C. The maturation is carried out in steel barrels to exalt only the fruity perfumes.

ALCOHOL:	13/13,5% vol.
TOTAL ACIDITY:	5,4 gr/lit
BOTTLE SIZE:	750 ml. Bordolese bottle
BOTTLE CAP:	natural cork

REFERENCES AND PRIZES:

I Vini d'Italia - Guida dell'Espresso, 2011 - Three bottles
I Vini d'Italia - Guida dell'Espresso, 2011 - Three bottles
Duemilavini - AIS 2010 - Four grapes
InterVin Wine Awards - 2010 - Silver Medal
Vini Buoni d'Italia - Touring Club Italiano, 2010 - Three stars
Vini d'Italia - Gambero Rosso, 2010 - Two glasses
Vini d'Italia - Gambero Rosso, 2009 - Two glasses
Vini d'Italia - Gambero Rosso, 2008 - Two glasses
Decanter - 2008 - Commended

