

# WINE TECHNICAL SHEET

## BARBERA D'ASTI DOCG Bio



**Vintage:** 2023

**Type:** Red

**Classification:** Barbera d'Asti DOCG

**Grape Variety:** 100% Barbera Nera

**Production:** 12,000 bottles

**Production Area:** Isola d'Asti

**Yield per Hectare:** 70 quintals

**Exposure and Altitude:** South/West – 350 m a.s.l.

**Soil:** Clay-sandy

**Year of Planting:** 2005

**Harvest:** Second ten days of September

**Plant Density:** 4,000 vines per hectare

**Training System:** Guyot

**Vinification and Aging:** Stainless steel for 6 months

**Alcohol Content:** 13.5%

**Residual Sugar:** 1 g/l

**Total Acidity:** 5.50

**pH:** 3.45

**Tasting Notes:** This wine features an intense ruby red color. The nose reveals notes of flowers and red fruits (cherry, plum), with a finish of almonds and spices. On the palate, it is soft, warm, and full-flavored.

**Recommended Pairings:** A versatile wine that pairs well with an entire meal. Also enjoyable with seafood.

**Serving Temperature:** 16°C



PODERI DEI  
BRICCHI ASTIGIANI