

Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

BARBERA D'ASTI "CASAREGGIO" Denominazione di Origine Controllata Garantita

GRAPE VARIETY: Barbera 100%.

TRAINING SYSTEM: low Guyot.

CROP DENSITY: 5.000 stocks per hectare.

YIELD: 9.000 kg per hectare.

HARVEST: 20-25th September, with manual picking.

VINIFICATION: 10-12 days maceration in the marc with pumping over at 28-30° C.

AGEING: 4 months refinement in 80-hl oak barrels, and bottling at the end of July, the year after the harvest. Ageing potential up to 3-4 years.

COLOUR: ruby red.

BOUQUET: full-scented, fruity with enticing notes of red small fruit.

FLAVOUR: dry, long with an excellent balance between acidity and taste. Its pleasant aftertaste sensibly recalls its aroma.

