



L'Altra

Barbera d'Asti DOCG

2021

VARIETIES

Barbera

DESCRIPTION

Thanks to its freshness and pleasantness, L'Altra is the perfect Barbera to enjoy in every occasion.

The winter was mild, with standard rainfall for the season, whereas the following months of April and May were characterized by temperatures below seasonal averages, which caused a modest delay in the flowering phase. The rise in temperatures, as well as the lack of rain, in June and July created a slight water stress and a minor delay in ripening in some vineyards. The excellent temperature variations and sunny weather in September and October ensured a perfect harvest, with grapes of excellent quality.

Very intense ruby red in colour with violet nuances, on the nose, notes of red fruits and floral hints of violet stand out. In the mouth the acidic freshness typical of the vine is perfectly balanced with the sweetness of the tannins. The finish is long and persistent with fruity notes.

Ideal as an aperitif wine but also paired with tasty dishes .

TECHNICAL NOTES



Soil: marly-calcareous -clay soil.



Trellising System: Guyot
Vine Density: 4500 vines/ha.
Hectar Yeald: 90 q/ha.



Fermentation: in temperature-controlled (24-25°C) stainless-steel tanks.

Aging: in stainless steel tank until the spring following the harvest



Alcohol: 13,5%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS:
0,75 l