

Le Querce

BARBERA D'ASTI
DENOMINAZIONE DI ORIGINE CONTROLLATA



PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,
between Langhe and Monferrato

Soils profile: clay – calcareous

Average vineyard altitude: 250 m

Training System: Guyot modified with arc

Percentage of grape varieties: 95% Barbera 5%
Freisa

WINEMAKING

Winemaking is very traditional, with long maceration on the skin. After the alcoholic fermentation, It starts the malolactic fermentation in steel tanks. Normally the wine is bottled during the summer next to the harvest. No chemical product that can change the structure of the wine are added.

Ageing: one year in steel tanks

Bottle ageing: 3 months

Alcohol by Volume 14-15 %;

Total acidity: 5,5/6‰

Residual sugar: 2-4 g/l

PROFILE

Dark red colour. Fresh, intense fruit bouquet of cassis, strawberry and blueberry.

A dry, medium bodied red wine with refreshing acidity (making it perfect to pair with food) and soft tannins, well balanced with good complexity and a finish of red cherries.