

Tinella

BARBERA D'ASTI
DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE



PRODUCTION AREA

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

Soils profile: clay – calcareous

Average vineyard altitude: mt 250

Vine density per hectare: 6000 plants per hectare

Training System: Guyot modified with arc

Percentage of grape varieties:

95% Barbera 5% Freisa

WINEMAKING

The vineyard is located in the Rorisso hill of Castagnole Lanze, extending over an area of little more than one hectare (2.5 acres) facing west. The vines are more than 50 years old.

Their age naturally produces a low yield, which is further reduced by a stringent selection of the grapes, producing a yield in wine of around 30 hectolitres per hectare. Vinification began with a light destemming of the grapes, followed by a 15-days alcoholic fermentation in steel vats, with frequent pumping over. The fermentation took place at temperatures between 26°-30°C (78.8 – 86° F). The wine then stays for a further 15 days with the skins, before being transferred into barrels for its malolactic fermentation. This Barbera spends about two years in wood before being bottled unfiltered, during the days of a waning moon.

Ageing: aged in small, moderately “toasted” French oak (allier) barrels of 225 and 1000 l cask for 20 months

Alcohol by Volume: 14-15 %

Total acidity: 5,5-6 ‰

PROFILE

Ruby-red colour and full-bodied wine. Floral and fruity aroma of concentrated berries and tar with hints of blackberry. Refreshing acidity, rich and soft tannins finesse, excellent balance, great complexity, integration and a long lingering finish.