

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.

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.