



VALMORENA BARBERA D'ASTI DOC 2006

<i>Varietal</i>	100% Barbera
<i>Cru</i>	The Sant'Emiliano vineyard and the Valbenenta vineyard
<i>Average yield per vine</i>	Between 1.2 to 1.5 kg
<i>Vine spacing</i>	Sant'Emiliano: 4,000 vines per hectare at 2.5mx1.0m intervals Valbenenta: 5,000 vines per hectare at 2.5mx0.8m intervals
<i>Soil description</i>	Sant'Emiliano (high ground): mostly clay-soil Valbenenta (high ground): mostly clay-soil
<i>Location</i>	Sant'Emiliano vineyard: facing South-East Valbenenta: flat stretch of ground on a hill-top
<i>Viticultural practices</i>	Simple Guyot with noble sprout and renewal spur
<i>Harvest</i>	On September 30 th , 2006. Grapes harvested in vineyard segments with clay soil. Grapes are hand-picked, arranged in 20 kg tubs and sent to the winery for pressing within two hours maximum
<i>Wine-making</i>	Stripping and light pressing of the grapes, steeping and alcoholic fermentation (12 days) in stainless-steel, temperature-controlled 105 hectolitre vats. Daily must mixing both in vacuum and in open-air, according to need
<i>Refinement</i>	Upon drawing off the solids the wine rests in stainless-steel vats for 18 months. Malolactic fermentation occurs naturally, achieving optimum maturation for this Barbera wine. After bottling, a further 6 month minimum refinement period in the bottle is needed.
<i>Wine longevity and evolution</i>	This medium-bodied wine evolves with time, fully maintaining its characteristics as a wine with great ageing potential
<i>Organoleptic qualities</i>	<i>Colour:</i> deep ruby red <i>Bouquet:</i> very intense and deep, with notes of violets and maraschino cherries <i>Taste:</i> powerful, fresh, balanced and with a persistent finish
<i>Alcohol content</i>	14% Alc. by Vol
<i>Other Analytical Values</i>	<ul style="list-style-type: none">• Total acidity (tartaric): 5.6 g/l;• pH: 3.42• Net dry extract: 25.5 g/l• Anthocyanins: 265 mg/l• Flavonoids: 1472 mg/l• Total reducing sugars: 1.6 g/l
<i>Serving temperature</i>	Advised serving temperature is 18°-20°C/65-68°F
<i>Practical information</i>	Given the chosen wine-making process, aimed at maintaining the wine's original characteristics, the possible formation of crystalline sediments is not an indication of product alteration. When aged, it is advisable to decant the wine before serving
<i>Wine-Food combination</i>	This wine can be drunk during the course of the entire meal. It is particularly suited to red meats, steaks, game and seasoned cheese
<i>Ageing</i>	The wine's excellent structure allows its high quality for many years. The bottle should be stored in the dark, at a constant temperature of 15°C/59°F, in a horizontal position
