



Viticoltori dal 1914

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## BARBERA D'ASTI DOCG SUPERIORE "LORENZO"

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**PRODUCTION AREA:** Costigliole d'Asti

**SOIL:** Sandy, clayey, tuff and calcareous.

**CULTIVATION SYSTEM:** The traditional Piedmontese "Guyot"

**YIELD PER HECTAR:** 90 quintals

**AVERAGE AGE OF VINES:** 20-30 years

**GRAPES:** 100% Barbera

**VINIFICATION AND AGING:** Selection and picking of the grapes. After a soft crushing we have the fermentation at 28/29° in a steel tank that is accompanied for a month by submerged cap macerations. The ageing continues in big wooden barrels ("Allier" french oak) of 225 liters for at least 24 months.

**COLOR:** Garnet red, tending to brick.

**FRAGRANCE:** Vanilla predominates, but licorice and almond are also perceived.

**FLAVOR:** Full, austere, well-balanced, with a very strong vanilla aftertaste.

**ALCOHOL CONTENT:** 15%

**TOTAL ACIDITY:** <5,5 gr./l

**RESIDUAL SUGARS:** 1 gr./

**PAIRINGS:** Roasts, braised and game meats,.

**SERVICE TEMPERATURE:** 18/20°C. We suggest to open the bottle at least one hour before the service

### AWARDS

2022 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2015)

2022 VINIBUONI D'ITALIA > 4 STELLE (ANNATA 2015)

2022 LUCA MARONI > 91 PUNTI (ANNATA 2015)

2022 AIS VITAE > 3 VITI (ANNATA 2015)

2022 THE MERANO WINEHUNTER AWARD > 90 AWARD ROSSO (ANNATA 2015)

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N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.