



Viticoltori dal 1914

BARBERA D'ASTI DOCG SUPERIORE "CIABOT D'LA MANDORLA"



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey, tuff and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guiot"

YIELD PER HECTAR: 90 quintals

AVERAGE AGE OF VINES: 20-30 years

GRAPES: 100% Barbera

VINIFICATION AND AGEING: Selection and picking of the grapes. After a soft pressing we have the fermentation at 28/29°C in steel tanks that is accompanied by submerged cap macerations. The ageing continues in big wooden barrels ("Allier" french oak) of 3000 liters for at least 24 months.

COLOR: Garnet red, tending to brick.

FRAGRANCE: Bouquet of roses, notes of eucalyptus, red fruits, spices.

FLAVOUR: Full, velvety and enveloping. Very long finish with returns of blackberry, blueberries and almond.

ALCOHOL CONTENT: 14,5%

TOTAL ACIDITY: <5,5 gr./l

RESIDUAL SUGARS: 1 gr./l

PAIRINGS: Cold cuts, aged cheeses and red meat dishes.

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

AWARDS:

2021 DECANTER WORLD WINE AWARDS 89 > BRONZO (ANNATA 2017)

2023 AIS VITAE 3 VITI > (ANNATA 2018)

2021 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2017)

2023 LUCA MARONI > 88 PUNTI (ANNATA 2018)

2021 LUCA MARONI > 92 PUNTI (ANNATA 2017)

2020 MERANO WINEHUNTER AWARD > 90 PUNTI (ANNATA 2016)

2020 VINIBUONI D'ITALIA > 4 STELLE (ANNATA 2016)

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