



Viticoltori dal 1914

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



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and tuffaceous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot"

YIELD PER HECTAR: 90 quintals

AVERAGE AGE OF VINES: 20-30 years

GRAPES: 100% Barbera

VINIFICATION AND AGEING: Selection and picking of the grapes are followed by a soft pressing. The fermentation, which lasts 4 weeks, takes place in a stainless steel tank and is accompanied by submerged cap macerations at a temperature of 28/29°. The aging continues in steel tanks for about 6 months and then at least 2 months in bottle.

COLOR: Ruby red with garnet reflections.

FRAGRANCE: Ample, intense with refined nuances of almond blossom.

FLAVOUR: Quiet with fresh almond aftertaste.

ALCOHOL CONTENT: 14%

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.

AWARDS

2020 TOURING CLUB VINIBUONI D ITALIA > 3 STELLE (ANNATA 2018)

2021 AIS VITAE+MENZIONE SPECIALE CUPIDO > 3 VITI (ANNATA 2018)

2021 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2018)

2019 LUCA MARONI > 89 PUNTI (ANNATA 2018)

2018 LUCA MARONI > 94 PUNTI (ANNATA 2017)

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