

# Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

## BARBERA D'ASTI "CASAREGGIO" Denominazione di Origine Controllata Garantita

**GRAPE VARIETY:** Barbera 100%.

**TRAINING SYSTEM:** low Guyot.

**CROP DENSITY:** 5.000 stocks per hectare.

**YIELD:** 9.000 kg per hectare.

**HARVEST:** 20-25th September, with manual picking.

**VINIFICATION:** 10-12 days maceration in the marc with pumping over at 28-30° C.

**AGEING:** 4 months refinement in 80-hl oak barrels, and bottling at the end of July, the year after the harvest. Ageing potential up to 3-4 years.

**COLOUR:** ruby red.

**BOUQUET:** full-scented, fruity with enticing notes of red small fruit.

**FLAVOUR:** dry, long with an excellent balance between acidity and taste. Its pleasant aftertaste sensibly recalls its aroma.

