

Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

BARBERA D'ASTI SUPERIORE "LA MARESCIALLA" Denominazione di Origine Controllata e Garantita

GRAPE VARIETY: Barbera 100%.

PRODUCTION: 7.000 bottles.

TRAINING SYSTEM: low Guyot.

CROP DENSITY: 5.000 stocks/hectare.

YIELD: 5.000 kg/hectare.

HARVEST: at the end of September, with manual picking.

VINIFICATION: 13-15 days maceration in the marc with frequent pumping. Alcoholic fermentation at 28-30° C and malolactic fermentation within December. Racking next January and 11 months ageing in barriques made of Allier oak. Blending and 3 months refinement in stainless steel vats.

AGEING: Bottling next May and ageing in bottles for about 6 months.
Ageing potential: up to 7-9 years.

COLOUR: deep ruby red with delicate violet reflections.

BOUQUET: enticing aroma with power-ful notes of fruit in syrup and vanilla, followed by empyreumatic scents (cacao, toasted bread, caramel, roasted coffee, stewed fruit).

FLAVOUR: stirring in the mouth with a wide range of tastes such as fresh red fruit, jam, vanilla, tar, spicy and winy sensations. Full with intense and long aftertaste.

