

Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

BARBERA D'ASTI SUPERIORE "MOLISS" Denominazione di origine Controllata Garantita

GRAPE VARIETY: Barbera 100%.

PRODUCTION: 22.000 bottles.

TRAINING SYSTEM: low Guyot.

CROP DENSITY: 5.000 stocks/hectare.

YIELD: 6.500 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. 11 months refinement from January, partly in 30 hectolitre barrels of Austrian oak, and partly in 500 litre casks made of Allier oak. Blending in stainless steel vats and bottling next May.

AGEING: in bottles for about 5-6 months.
Ageing potential up to 7-9 years.

COLOUR: intense ruby red with violet reflections.

BOUQUET: full-scented with marked notes of fruit, vanilla, tar and spices.

FLAVOUR: dry and flinty, round and full. Gentle, integrated tannins, and just the right balance of acidity allow the wine show its full personality. The long finish provides notes of tobacco and dried fruit.

