



Barbera d'Asti La Crena 2021

Designation: Barbera d'Asti D.O.C.G.

Grapes variety: Barbera 100%

The Crena vineyard is located near the village of Agliano Terme, in a south-facing exposure. The grapevines are planted, using the Guyot trellis system, at an average density of 4,800 plants. The oldest part was planted in 1932 on a limestone- and clay-rich soil.

Winemaking: alcoholic fermentation takes place in open stainless steel tanks for about 2 weeks, with mechanical punching downs, délestage and many open-air pumping overs. After this, the wine macerates on its skins and is then raked and transferred into barriques for malolactic fermentation.

Ageing: barriques, big oak vats and steel tanks for approximately 18 months.

Description: ruby red color with aroma of intense and ripe red raspberry and cherry fruit, combined with spicy notes. Enveloping and full-bodied on the palate, with a strong acidity in the finish, that gives verticality and elegance to the wine.

