



VINI M ACCAGNO

BARBERA D'ASTI “Cà d’la Roca” D.O.C.G.



General description:

Barbera is one of the most characteristic grape varieties of the Piedmont region and comprises about 35% of the 53,000 hectares of the vineyards in the region. Originally from the Monferrato region, this grape variety is mainly grown in the provinces of Asti and Alessandria, with Barbera d'Asti being the most outstanding, certified DOC in 1970 and DOCG in 2008. Barbera d'Asti wine is closely linked to ancient farming traditions, yet it has renewed itself to meet different needs and tastes. Today, it is undoubtedly, and perhaps more than any other wine, a constantly evolving product, which grows following new know-how in the vine-growing and winemaking field. Due to its quality and the quantity produced, it meets the needs of an extensive range of curious and demanding customers. It can be fully considered one of the leading Italian red wines and increasingly receives international acclaim.





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BARBERA D'ASTI "Cà d'la Roca" D.O.C.G.



Name: Barbera d'Asti DOCG.
(Guaranteed and controlled designation of origin).

Grape variety: 100% Barbera.

Exposure: south - south-east.

Soil type: calcareous and rather sandy.

Position: medium hill.

Altitude: 130 metres above sea level.

Training system: Guyot (8 buds/vine).

Plant spacing: 5,000 plants/hectare.

Production: 90 quintals/hectare achieved with thinning out after potting.

Harvesting: second and third week of September, the ripest and healthiest grapes are selected in the vineyard, hand-picked into 20-kg crates.

Vinification: de-stalking, on the same day as harvesting, and maceration on the skins for

about 7/8 days. Fermentation in stainless steel vats at a controlled temperature of 25-26°C. When alcoholic and malolactic fermentation is completed, the wine is stored in stainless steel tanks until it is bottled.

Analysis of wine after bottling. 2013 Vintage. Alc. distillation/Vol. 13.50%

After the harvest of the year 2000, three special areas were established within the production region: Nizza, Tinella and Colli Astiani, defined by law as "sub-areas". Thanks to well-defined territorial identities and stricter production rules, the superior Barbera d'Asti is thus enriched by new quality, immediately recognisable by the reference on the label.

Alcohol content: Alc./Vol. 13,5%.

Available in: 75 cl e bottle.

Back label

Barbera d'Asti. Guaranteed and controlled designation of origin.

Barbera d'Asti. Guaranteed and controlled designation of origin 2013. Barbera d'Asti, made from Barbera grapes, has a dry, warm and full-bodied flavour.

After a suitable period of maturation, it becomes well-balanced, smooth and velvety.

Ruby red in colour when young, becoming garnet red over time, it has a strong vinous aroma with a fruity bouquet.

Bottled by Vini Maccagno S.a.s. Ferrere - Italy. Contains sulphites. Produced in Italy.

75 cl e Alc./Vol. 13.5%