

Barbera d'Asti Superiore DOCG Il Salice



GRAPE VARIETY: Barbera 100 %

ORIGIN:

“Il Salice” is obtained by crushing Barbera d'Asti grapes which come from a only vineyard planted in 1984 and located on the South-East face of the hill in the Franco Mondo estate.

WINE-MAKING:

The grapes are placed in small crates and taken to the cellar where, after de-stalking and crushing, the skins are left to macerate in the must for 10-15 days. The fermentation temperature is around 28-30 degrees centigrade and during this process, the wine is accurately pumped over. After fermentation the wine is drawn off the vat, left to clear by decanting and then racked off repeatedly. Malolactic fermentation is induced by warming up the cellar. This is a biological process to which the wine is subject to reduce acidity. It is characterised by the transformation of malic acid, which is stronger, into lactic acid, which is weaker (in other words this process conveys smoothness to the taste) The wine is left to mature in French oak barrels for about 8 months and then refined in bottles for at least 6 months before being released for sale.

CHARACTERISTICS:

Deep ruby red colour with violet hues, its bouquet is vinous, fruity, round, with brushwood scents. At the taste is complex, harmonious, intense and persistent, well-structured.

SERVING SUGGESTIONS:

Perfect with first traditional dishes as well as all types of meat dishes and ripened cheeses.