

BARBERA D'ASTI DOCG

Micléin

The wine has a deep ruby red colour in the glass and the nose releases notes of blackberry, plum and cherry, typical of the Barbera grape, when young. The palate is rich, fresh and dry.

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

Grape variety: 100% Barbera

Altitude: 280-320 m above sea level

Soil: loam-silt-clay

Harvest: late September

Vinification: after selection in the vineyard, the grapes are harvested and taken to the cellar, where they are destemmed and softly crushed. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 26-28°C. The duration of maceration varies depending on the vintage, lasting between five and seven days. During this time, the must is pumped over several times with increasing frequency and duration. Maceration is followed by racking and malo-lactic fermentation in steel. After a few months of ageing, the wine is bottled and released for sale from March of the following year.



CAVALLERO
AZIENDA AGRICOLA