

BARBERA D'ASTI

DOCG

Mure

It was the middle of the 90s and Barbera was going through a dark period in its history when Lorenzo saw its huge oenological potential. Historically used to make popular and unpretentious wines, with the right viticultural and oenological expedients, Barbera is capable of producing full-bodied and highly complex wines. Lorenzo proceeded with important agronomical practices to reduce the yields per hectare: shorter pruning and drastic thinning of the bunches allowed the development of healthier and more concentrated bunches. At the same time, long macerations and prolonged ageing in the cellar were essential to smooth out the exuberance and acidity of the grape. Without using wood, Lorenzo manages to express all the fruitiness of the Barbera in this wine, obtaining a full-bodied yet fresh wine, thanks to the vibrant acidity typical of the grape.

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

Grape variety: 100% Barbera

First vintage produced: 1998

Altitude: 320 m above sea level

Soil: loam-silt-clay

Harvest: first ten days of October

Vinification: after selection in the vineyard, the grapes are harvested by hand into 20 kg crates 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 13 and 15 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 May of the following year.



CAVALLERO
AZIENDA AGRICOLA