

Cà di Tulin

Azienda agricola Ca di Tulin - Cisterna d'Asti (AT) - Italia



BARBERA D'ASTI DOCG

Classification: Barbera d'Asti docg

Variety: Barbera

Vineyard: Location "In Roche" in the municipality of Cisterna d'Asti (AT)

Age: 2005

Extension: 0,45 Ha

Density: 4200 plants/Ha

Altitude: 350 meters above sea level

Soil: Calcareous, sandy

Exposure: Southeast

Vine growing: Guyot

Yield: 60-70 quintals /Ha

Harvest: Manual harvest in perforated crates at the beginning of October, consequently the phenolic maturation phase and climatic conditions.

Vinification: After soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 30° C. It is left to macerate for 8-10 days, with daily pumpovers. Aging in stainless vats for 18 months and some more months in bottle.

Production: 3300 bottles/year

Alcohol: 13,5 % Vol

Dry Extract: 28

Acidity: 6,0

Sugar: < 1,0

Tasting notes

Color: red purple with ruby tinges

Fragrance: Intense, flowery, lightly spicy

Taste: herbaceous and spicy sensations, with pleasant tannins

Gastronomic combinations

Barbera d'Asti accompanies any meal from appetizers to main classics courses especially of meat, game and mature cheeses.