

DATA SHEET



NAME OF THE WINE: "I SUORI"

APPELLATION: BARBERA D'ASTI DOCG

GRAPE VARIETY: 100% BARBERA

DESCRIPTION: THIS BARBERA D'ASTI IS PRODUCED FROM THE GRAPES OF THE YOUNGEST ESTATE-OWNED VINEYARDS YIELDING ABOUT 8,000 KILOS OF GRAPES PER HECTARE. THE WINE OBTAINED IS VERY PLEASANT, FRESH, SUPPLE AND WELL-BALANCED, WITH PLEASANT FRUIT AND MINERALS AROMAS. IT CAN BE MATCHED WITH ALL THE DISHES OF AN EVERYDAY MEAL.

PRODUCTION AREA: SELECTION FROM MORE VINEYARDS
SITUATED IN AGLIANO TERME

AGE OF THE VINES: 25-30 YEARS OLD

EXPOSURE: SOUTH, SOUTH-EAST, SOUTH-WEST

VINEYARD ALTITUDE: 250 M

TRAINING SYSTEM: GUYOT

SOIL COMPOSITION: CALCAREOUS CLAY MARL WITH
PRESENCE OF SILT

VINIFICATION: MACERATION WITH SKIN CONTACT AND
SOFT PUMPING OVER THE SKIN CAP

AGING: STAINLESS STEEL TANK AND IN THE BOTTLE

SERVING TEMPERATURE: 16°- 18° C.

SIZE: 0,75 L. - 1,50 L. - 3,00 L.- 5,00 L.

PRIZES AND AWARDS: VINO QUOTIDIANO SLOW WINE
2018, 2 GLASSES GAMBERO ROSSO 2016, BEREbene
2016 (GAMBERO ROSSO)


AZIENDA AGRICOLA
ROBERTO FERRARIS