

# DATA SHEET



NAME OF THE WINE: LA CRICCA

APPELLATION: BARBERA D'ASTI SUPERIORE DOCG

GRAPE VARIETY: 100% BARBERA

**DESCRIPTION:** THE CAREFUL SELECTIONS OF THE BEST GRAPES GROWN IN THE VINEYARD OF “LA CRICCA” GIVES BIRTH TO THIS WINE. THE DIFFERENT PECULIARITIES OF THIS VINEYARD ARE REFLECTED IN THIS FULL-BODIED, FRUITY WINE, VERY RICH IN EXTRACTS. THE FINAL PRODUCTION PHASE IS CHARACTERIZED BY THE USE OF BARRIQUES, WHERE THE WINE MATURES FOR MINIMAL 12 MONTHS IN THESE SMALL FRENCH OAK BARRELS, WHICH MAKE IT MORE HARMONIOUS AND ENRICH IT WITH AROMAS.

**PRODUCTION AREA:** VINEYARD OF “LA CRICCA” IN AGLIANO TERME

**AGE OF THE VINES:** 50 YEARS OLD

**EXPOSURE:** SOUTH

**VINEYARD ALTITUDE:** 260 M

**TRAINING SYSTEM:** GUYOT

**SOIL COMPOSITION:** CALCAREOUS-MARL WITH PREVALENCE OF SILT AND SAND.

**VINIFICATION:** LONG MACERATION FOR 20-25 DAYS WITH SKIN CONTACT AND SOFT PUMPING OVER THE SKIN CAP

**AGING:** 12 -14 MONTHS IN 225 LITER FRENCH OAK BARRIQUES

**SERVING TEMPERATURE:** 18°- 20° C.

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

**PRIZES AND AWARDS:** 5 GRAPPOLI BIBENDA 2019,  
5 GRAPPOLI BIBENDA 2018, 5 GRAPPOLI BIBENDA 17,  
3 VITI VITAE (AIS), 2 RED GLASSES GAMBERO ROSSO  
2018, 16/20 VINUM 2009.

  
AZIENDA AGRICOLA  
**ROBERTO FERRARIS**