

V.I.T.S

Barbera d'Asti Docg



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly-clay
Altitude: 220 m
Vines per hectare: 4800
Yield per hectare: 9 t
Harvest: manual
Training system: guyot
Exposure: South-West



Varieties: Barbera 100%

Vinification: Hand-harvested grapes in 18 kg crates are gently destemmed and transferred into concrete vats, where fermentation takes place. After 10 – 15 days, at the end of alcoholic fermentation, the wine is racked off. Malolactic fermentation and subsequent aging occur in concrete until bottling, typically in the spring following the harvest.



Alcohol: 12.5/13% vol



Tasting notes: Deep violet in colour, with expressive aromas of cherry and blackberry. On the palate, it is fresh and vertical, with lively acidity typical of the variety. Fruity notes are complemented by a subtle spicy finish, resulting in an easy-drinking and highly approachable wine.



Typical pairings: Meat-based pasta dishes, white and red meats, eggs.



Top pairings: Lasagne al forno.

Unusual pairings: Hummus and falafel.



Serving T°: 12-18°C