

LE GAGIE

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: 8,5 t
Harvest: manual
Training system: guyot
Exposure: North-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 approximately 15 days, at the end of alcoholic fermentation, the wine is racked off. Malolactic fermentation and initial aging occur in concrete. The wine is then transferred to large 2,900-litre French oak casks, where it matures for 12 months. Following this period, it is bottled and further refined for an additional 6 months before release.



Alcohol: 13.5/14.5% vol



Tasting notes: Deep violet with ruby reflections. The nose reveals classic aromas of red berries and cherry. On the palate, the vibrant acidity typical of Barbera is beautifully balanced by structure, resulting in a dynamic and compelling sip. Fruity notes carry through to a long, smooth finish, enhanced by subtle oak aging.



Typical pairings: Pasta dishes, white and red meats, cured meats.



Top pairings: Agnolotti del plin.

Unusual pairings: Tacos and burritos.



Serving T°: 16-18°C