

TRA LA TERRA E IL CIELO

Barbera d'Asti Superiore Docg



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly-clay
Altitude: 230 m
Vines per hectare: 5000
Yield per hectare: 7 t
Harvest: manual
Training system: guyot - Spur cordon
Exposure: South to South-East



Varieties: Barbera 100%

Vinification: Hand-harvested grapes in 18 kg crates are gently destemmed and transferred into stainless steel tanks, where they undergo a 72-hour pre-fermentative cold maceration. Fermentation follows, lasting 15 to 20 days, after which the wine is racked off. Following malolactic fermentation in stainless steel, the wine is transferred to French oak barriques (new and second passage), where it matures for approximately 15 months. After bottling, it is further aged in bottle for at least one year prior to release.



Alcohol: 14.5/15.5% vol



Tasting notes: Deep violet with garnet reflections. The bouquet reveals intense aromas of spirit-soaked cherry and wild berries, elegantly integrated with notes of vanilla, coffee, and chocolate from oak aging. On the palate, the wine is powerful and profound, with notable structure and a vibrant acidity that brings balance and lift. Tannins are present yet velvety, leading to a long, persistent finish marked by rich fruit.



Typical pairings: Boiled meats, roasts, aged cheeses.



Top pairings: Tajarin with truffle, Florentine steak.

Unusual pairings: Dark chocolate.



Serving T°: 16-18°C



Aging potential: up to 20 years