

Wine name:

- **San Martino 2018**

Appellation:

- Barbera d'Asti Superiore DOCG

Production area:

- Costigliole d'Asti.

Vineyard:

- Variety: Barbera.
- The vineyard producing this wine has a southern exposure and are planted on soil with high percentage of clay.
- Vines average around 25 year.



Yield per hectare:

- Around 7 tons, corresponding to about 48 hl.

Vinification:

- Harvested in small chests between 10 and 20 of september.
- Soft crushing and destemming.
- 60 to 70 days of skin contact (fermentation + maceration).
- End of alcoholic fermentation and malolactic fermentation in concrete tanks.

Ageing:

- Two years in 850 liters oak barrels.

Bottle ageing:

- In bottle for about 6 months.

Analytical data:

- Alcohol: 16,10 % vol.
- Total acidity: 5.66 g/l
- Total SO2 : 20 mg/l

Suggestion for consumption:

- With food: first or main courses. For instance "agnolotti al brasato" (typical Piedmontese first course), small bird game, grilled red meat, "stracotti di carne" with veggies, roasted rabbit or hard cheeses.
- Serving temperature: around 15/18°C.
- If possible open the bottle a few hours before and pour it into a carafe.