14/7		
Wine name:	. San Martino 2020	The second secon
Appellation:	Barbera d'Asti Superiore DOCG	RARRERA D'ASTI
Production area:	Costigliole d'Asti.	DI III DI II I DI IUII Denominazione di Origine Controllata e Gerantita SUPERIORE SAN MARTINO
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. 	Infortigiero ell'orgine da Cascina Roera di Rosso Caudio in Coatglede d'Asti-talia 7504. O Rome Reputristo ad 1554 mm. CASCINA ROERA Diffe bur-rencamante advictuti come adviti, yen www.cascinger.unit
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: 15,58 % vol. Total acidity: 6.17 g/l Total SO2 : 24 mg/l 	
Suggestion for consumption:	With food: first or main courses. For instance "agnolotti al brasato" (tipical 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.	