

LE MORE BARBERA D'ASTI DOCG

GRAPE VARIETY

Barbera 100%. This variety has always been cultivated in this area.

PRODUCTION AREA

From Schierano vineyard, at an altitude of 440 a.s.l. The slope has south/south east aspect, thus the solar radiation can reach the grapes early in the morning.

ALTITUDE

440 a.s.l.

SOIL

In Schierano part of the municipality of Passerano Marmorito (AT), the soil has a prevailing limestone matrix component.

PLANTING DENSITY

4.300 plants per hectare

AGE AND TRAINING SYSTEM OF VINES

Vines between 40 and above 70 years old, head trained, replacement-cane pruned, "guyot" system.

HISTORY AND VINIFICATION

Barbera vineyards are surrounded towards the valley by dense blackberry bushes.

This, combined with the fact that among aromas that characterize this wine stands out the soft scent of ripe blackberries, has led to the name of the wine. This label reflects a tradition that starts from what was once called "Vigna delle More", produced since 1990. This wine is obtained with a careful vinification of Barbera grapes harvested in the third decade of September and selected from the Schierano vineyard. The vinification takes place in stainless-steel tanks, with 10 days maceration.

AGEING

Aging for about 6 months in stainless-steel tank.

TASTING NOTES

Color: ruby red

Nose: the aroma is intense, pleasant and profound, blackberry, sour cherry, violet and a bit herbal note and balsamic.

Palate: Juicy and clean on the palate, smooth and a bit sapid, the acidity and body is surprisingly well-balanced. The typical acidity of Barbera is here balanced by smoothness and sweet sensation and by the flavour concentration.

FOOD PAIRINGS: wine for the whole meal, ideal with white savoury meats, red meats, baked recipes and vegetarian dishes.

DRINKING WINDOW: ready to drink now but has potential for ageing (3-5 more years).



CASCINA GILLI
•CASTELNUOVO DON BOSCO•