



“La Malandrone” BARBERA D’ASTI DOCG Superiore

AREA: Castelnuovo Don Bosco

VARIETY: 100% Barbera

ALTITUDE: 300 m asl

SOIL: Sub-acid pH, predominantly clay - iron with the presence of red clays

EXPOSURE: South / East

YIELD: 60 quintals per hectare

BREEDING: Espalier with Guyot pruning

HARVEST : manual , at the end of September

VINIFICATION: Alcoholic and malolactic fermentation at 100%, in steel tanks.

AGING: 4 months in steel tanks ,10 months in wood barrels , 2 months in the bottle

SERVING TEMPERATURE: 18°

PAIRING SUGGESTIONS: It goes well with rich pasta dishes, roasts and braised meats, game and aged cheese.

