

# La Vigna dell'Angelo

*Vigna dell'Angelo Barbera d'Asti D.O.C. Superiore Nizza*



## Vineyard

<i>Surface</i>	HA 1,10
<i>Species of wine</i>	Barbera
<i>Rootstock</i>	420 A
<i>Year of planting</i>	1945
<i>Number of stumps</i>	4.500 per Ha
<i>Altitude</i>	220 m above sea level
<i>Exposure</i>	South – Southeast
<i>Position/situation</i>	Hills
<i>Character of land</i>	Calcareous tending to sandy

**Vinification** *Average production per ha. 41 hl Grape harvesting at complete maturity (at the end of September) Vinification with destemming crush and maceration with skins during 8-10 days Temperature of controlled fermentation is 25-26° C After completed malo-lactic fermentation refinemend in small French oak barrels Made from the grapes of the oldest of our Barbera vines. Fermented for 10-12 days in temperature-controlled stainless steel vats and after malolactic fermentation, the wine is matured for 12 months in oak barrels. This is a wine with impressive structure and balance and is perfect with main courses of red meat and game. Serve at 18°C.*