



Barbera d'Asti La Crena 2019

Designation: Barbera d'Asti D.O.C.G.

Grapes: 100% Barbera

Winemaking: The Crena vineyard is located near the village of Agliano Terme, in a south-facing exposure, with a total surface of about 6 hectares. The grapevines are planted, using the Guyot trellis system, at an average density of 4.800 plants.
The grapes were, after a short period of cold-maceration, fermented in stainless steel tanks for about two weeks. During this period a lot of mechanical punching downs, délestage and many open-air pumping overs have been executed. After this, the wine macerates for another week on its skins and is then racked to oak barrels for malolactic fermentation.

Aging: Barriques, big oak vats and steel tanks for approximately 18 months.

Description: Intense, deep ruby color. Pronounced concentrated aroma of ripe raspberry and red cherry fruit, combined with spicy and mineral notes and a touch of vanilla and toast. Full bodied on the palate, quite rich, with lush fruit that is well balanced with the acidity, good integration of oak and a long lingering aftertaste.

Food Pairings: Hearty stews, seasoned pasta and poultry with rich sauces, game, roasted red meats and hearty cheeses.

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