



L'Altra anima

Barbera d'Asti DOCG

2019

VARIETIES

Barbera

DESCRIPTION

Thanks to its freshness and pleasantness, L'Altra is the perfect Barbera to enjoy in every occasion.

The growing season of the 2019 was marked by a mild winter that anticipated the vegetative awakening. After a spring with lower temperatures, the excellent summer weather conditions led to a good quality of the grapes.

Fresh, fruity and complex, on the nose this wine is characterized by notes of cherry, violet and plum. In the mouth the typical acid freshness of the vine is perfectly balanced with the sweetness of the tannins. Long, persistent and fruity final.

Ideal as an aperitif wine but also paired with tasty dishes .

TECHNICAL NOTES



Soil: marly-calcareous -clay soil.



Trellising System: Guyot
Vine Density: 4500 vines/ha.
Hectar Yeald: 90 q/ha.



Fermentation: in temperature-controlled (24-25°C) stainless-steel tanks.

Aging: in stainless steel tank until the spring following the harvest



Alcohol: 13%



Suggested serving temperature: 16-18°C

AVAILABLE FORMATS:
0,75 l