



## L'Altra

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



## L'Altra

Barbera d'Asti DOCG

2018

### VARIETIES

Barbera

### DESCRIPTION

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

The seasonal course of this 2018 vintage is characterized by a high frequency of rains, which has created critical aspects in the vineyard work. Despite these conditions, postponing the harvest period, the quality of the grapes turned out to be good with excellent tips.

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 such as tagliolini pasta with rabbit ragout or marinated duck breast.

### 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:* 13,5%



*Suggested serving temperature:* 16-18°C

AVAILABLE FORMATS:  
0,75 l