



L'Altra

Barbera d'Asti DOCG

2020

VARIETIES

Barbera

DESCRIPTION

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

The seasonal course of 2020 was characterized by an anticipation of all phenological phases; the mild winter caused early budding and, subsequently, the high spring temperatures also accelerated the flowering process, which occurred earlier than average. Then, thanks to the high temperature ranges of August and September, the grapes presented an excellent quality, making 2020 an excellent harvest.

Very intense ruby red in colour, on the nose it is characterised by notes of cherry, violet and plum. In the mouth the acidic freshness typical of the vine is perfectly balanced with the sweetness of the tannins. The finish is long and persistent with fruity notes.

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: 13,5%



Suggested serving temperature: 16-18°C

AVAILABLE FORMATS:
0,75 l