

## L'Altra

Barbera d'Asti DOCG

2022

### VARIETIES

Barbera

### DESCRIPTION

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

After a very dry winter, the vine sprouted in early April, with about a week of delay from 2021 and about two on 2020.

The growth of the shoots has taken place very slowly due to the lack of moisture in the soil. April and May ended with normal temperatures for the period, but with very little rainfall.

The flowering took place regularly with excellent weather conditions, ending in the last days of May, with good fertility and fruit set.

The absence of rain continued in June and July and this, while on the one hand it curbed cryptogam infections, on the other it created concern about the progress of ripening. With the end of July and the beginning of August there were some storms followed by two days of moderate rains that, together with the lowering of temperatures especially at night, have toned up the vegetation. The 2022 harvest was therefore of very good quality with peaks of excellence.

Intense ruby red color with violet reflections, fruity and floral nose with notes of raspberry and violet. In the mouth it is full and harmonious, with soft tannins and a proper acidity typical of the grape. Long aftertaste with fruity notes reminiscent of cherry.

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 a stainless steel tank until the spring following the harvest



*Alcohol:* 12.7%



*Suggested serving temperature:* 16-18°C



AVAILABLE FORMATS:  
0.75 l