

L'Altra

Barbera d'Asti DOCG

2023

VARIETIES

Barbera

DESCRIPTION

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

The winter was marked by a predominant absence of precipitation. In spring, active temperature values were lower than in 2022, resulting in an average developmental delay of about 5 to 7 days, which persisted until harvest. The onset of veraison was irregular, influencing both harvest dates and yields.

Rainfall occurred only in May and June, albeit unevenly distributed. With July, high temperatures returned, leading to slight water stress, particularly in young vineyards or those facing south and southwest.

The Barbera harvest began towards the end of September, benefiting from the abundant rainfall brought by late August thunderstorms. The 2023 harvest was, overall, of excellent quality.

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: 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

