

L'Altra

Barbera d'Asti DOCG

2025



AVAILABLE FORMATS:
0.75 l

VARIETIES

Barbera

DESCRIPTION

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

After a particularly dry winter with very little precipitation, the spring was rainy, with well-distributed rainfall that ensured good water reserves. The climate pattern of the 2025 vintage was quite variable, while remaining overall balanced.

In general, no particularly impactful events occurred, except for the intense heat during the first half of August, which led to the harvest starting about 7-8 days earlier than the previous year. The thunderstorms on August 17 and 18 proved providential, cooling the air, lowering nighttime temperatures, and increasing the temperature range between day and night.

The 2025 Barbera harvest began in mid-September, with grapes that were perfectly healthy and fully ripe.

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