

L'ASTEMIA

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BARBERA D'ALBA DOC SUPERIORE 2022

- **Cultivation area:**
Langhe
- **Exposure and altitude:**
South; 420-450 m
- **Grape Variety:**
100% Barbera
- **Vinification:**
maceration for approximately 15-18 days
- **Refining:**
6 months in barrique and 6 months in bottle
- **Serve at:**
14/16 °C

A classic grape variety from the finest Piedmontese traditions, Barbera has a truly unique character. It lends itself well to aging and tends to acquire both structure and personality over the years.

The use of barriques and bottle aging contribute to enriching the wine with softness and elegance, smoothing off the rough edges typical of this varietal with a rustic but charming character.

A very generous wine on the nose, exuberant in its notes of red and black berries. Wood aging adds complexity and a spicy touch, which complete the aromatic profile.

On the palate, it is intense and velvety and combines elegance and robustness.

Barbera seduces with its breadth and structure, governed and counterbalanced by the typical acidity of this varietal, softened by barrique aging to create a pleasingly fresh and balanced wine.