

"IL BABBO" BARBERA DI ASTI SUPERIORE

Costigliole di Asti, Italy | Vintage 2016

Grape variety: 100 % Barbera
Production: 1300 bottles

Vineyard:

Location : Bionzo, Costigliole d'Asti, Italy
Special: South west exposure, top ridge, very old vines
Soil type: Calcareous clay
Age of vines: 60 -100 years
Training system: Guyot
Average altitude: 300 meters above sea level
Vineyard size: 0.8 ha
Farming: Sustainable, limited use of pesticides, no herbicides used

Winemaking:

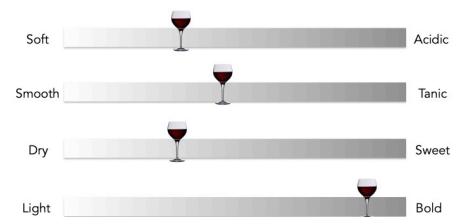
Time of harvest: End September
Cellar: Az. Agricola Qimisola, Bionzo
Fermentation: Alcoholic (12 days) and malo-lactic fermentations in stainless steel tanks
Aging: 20 months in **new** medium toast French oak barrels. Transfer to stainless steel vats for 1 months before bottling
Bottling: August 2018, aging in bottle for an additional 6 months
Release: March 2019

Wine Notes:

Color: Intense dark ruby red
Bouquet: Aromas of black berries with hints of vanilla
Taste: a full bodied wine, balancing intense fruits with structure and texture
Evolution: 10-15 years
Alcohol /pH level: 15.5%/3.3
Acidity/Sugar content: 6.5/3.5 grams per liter
Serving temperature: 18-20 Celsius
Food Pairings: The versatility allows this wine to accompany an entire multi-course meal with e.g. cured meats, hearty pasta dishes, red or white meat mains and cheeses.



Taste Characteristics



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