

IPARCELLARI

UN VIGNETO UNA PARCELLA UN VINO

Davide Canina

BARBERA D'ASTI "PARCELLA 563" DOCG



Wine Technical Sheet

Grapes: 100% Barbera (from a selection of grapes within the parcel)

Vineyard: Bricco Pizzo

Area: Cioccaro di Penango - Asti - Monferrato - Piedmont

Plot Number: 563

Plot extension: 0.7 ha

Soil: loamy soil (54% silt and 30% sand), 15% clay.

Normal supply of total limestone 134 g / Kg

Exposure: South-West

Processing data

Harvest: hand picked in box

Maceration: 15 days on skins

Aging: 15 months in 500 LT Tonneaux and 9 months in bottles before the start on the market

Amount of bottles: 2000

Serving temperature: 15/16 °C

Characteristics of the wine

The wine shows a beautiful deep ruby red color.

The nose is intense and fruity with notes of ripe fruit for a light late harvest of the grapes.

Elegant and soft spice thanks to the aging in the oak.

In the mouth it is very persistent. Good freshness with a nice impact direct and crunchy. Soft and silky tannin thanks to the mix of partly new and partly used tonneaux.

