



Red wine, barrel fermented

Barbera d'Asti DOC *Giorgio Tenaglia*



This wine has a colour of a bright wine red. The aroma shows fragrances of spices and a high concentration of ripe fruit. The taste is such of a noble wine, with a great structure but smooth and elegant. Aftertaste can be noticed the aroma of red berries.

Grape variety 100 % Barbera, chosen from the oldest vineyards of the estate.

Training form Guyot-system

Earth conditions loamy soil

Geology hilly landscape at 400-450 metres above sea level. Southerly hillside situation.

Harvest per hectare maximum 70 double centner with careful selection of the grapes

Harvest time October

Making of wine traditionally. Fermentation occurs in stainless steel tanks at a temperature of approximately 28-30 degrees above zero.

Grafting storage during the first 6-7 months in little french oak barrels containing 225 litre, then in bottles for at least 5 months.

Serving temperature ideally at 20-22 degrees above zero

Alcoholic strength approximately 13 percent

Acid content total not less than 5.5 per thousand

Approved combinations excellent for regional cooking, agnolotti, beef, red meat, game. Very well suited even for meditation.



Red wine, barrel fermented

Barbera d'Asti DOC *Emozioni*



This wine is intensely ruby red coloured with a lot of violet and purple reflexes. The marvellous aroma contains fragrances of ripe red fruit with a very intensive note of vanilla and roasting taste. The wine is full-bodied, well-balanced, elegant and of a great structure. There is a long-lasting aftertaste of plums. The ideal wine for barrique-aficionados.

Grape variety 100 % Barbera, chosen from the oldest vineyards of the estate.

Training form Guyot-system

Earth conditions tuff

Geology hilly landscape at 400-450 metres above sea level. Southerly hillside situation.

Harvest per rootstock less than a kilogramme

Harvest time October

Making of wine traditionally. Fermentation occurs in stainless steel tanks at a temperature of approximately 30-32 degrees above zero. Malolactic fermentation follows in barrique.

Grafting storage in little new oak barrels containing 225 litre from Tronçais and Allier for nearly one year, further on in bottles for minimum 7 months.

Serving temperature ideally at 20-22 degrees above zero

Alcoholic strength approximately 13 percent

Acid content total not less than 5 per thousand

Approved combinations flash fried, braised meat, game, old cheese. Also suitable for meditation.