

INDIGENOUS

# BARBERA PIEMONTE DOC

2013



Production:  
3,000 cases  
per year

Average Yield:  
4,000 bottles  
per hectare

Grape Variety:  
100% Barbera

Denomination:  
Barbera  
Piemonte DOC

Alcohol:  
14.0% vol.

**Location:** Asti  
**Soil:** Calcareous  
**Avg. Vine Age:** 20 years  
**Altitude:** 820 feet  
**Exposure:** Southwest

**Time of Harvest:** Mid to end September  
**Fermentation:** 10 days maceration at controlled temperature in stainless steel tanks, malolactic in oak

**Refinement:** 12 months in French oak barrels

**Aging:** In bottle min. 1 month

**Release:** Spring

**Color:** Ruby red

**Bouquet:** Intense perfume, well-integrated aromas of rose petal, strawberry, and ripe berry

**Palate:** Rich and Medium bodied wine with minerality and silky tannins infused with blackberry, dark cherry, and spicy notes

**Evolution:** 20 years

**Food Pairing:** Braised Chicken, red peppers, lamb, pasta Bolognese, cold cuts and hard cheeses

**Training System:** Guyot

**Total Acidity:** 6.0 grams/liter

**Sugar Content:** 0 grams/liter

**pH Level:** 3.55

**Serving Temp:** 54°F

**Glass:** Bordeaux