

LE GAGIE

Barbera d'Asti Docg



TENUTA
LA MERIDIANA
Original Barbera since 1890



Type of terrain: Calcareous -marly
Altimetry: 210m
Strains/ha: 4800
Yield/ha: 80 ql
Harvest: Manual
Training: Guyot
Exposure: Northwest



Vinification: Vinification takes place according to the traditional method, crushing and destemming of the grapes occur before the start of alcoholic fermentation. The latter is carried out together with maceration in stainless steel tanks and lasts about 15 days. After racking, the skins undergo a pressing from which a fraction of the wine (rich in color) will be made, which will be replenished to the flower wine. The wine will now perform malo-lactic fermentation and will be aged in 29 hl barrels for about 9 months.

%

Alcol: 13,5/14% vol



Tasting: A fresh and fragrant wine, it presents intense fruity aromas on the nose that can be traced back to small red fruits such as cherry and blackberry. The aging in barrel for a not too long period of time, allows to pick up some vanilla nuances and elegant tannins due to the French wood. In the mouth it is structured but preserves the drinkability of a fresh wine.



Pairing: Very versatile, ideal to accompany first courses and main courses of meat, red and white.



Serving T: 18° C