

# TRA LA TERRA E IL CIELO

## Barbera d'Asti Superiore Docg



TENUTA  
**LA MERIDIANA**  
Original Barbera since 1890

**Type of terrain:** Marly, calcareous-clayey  
**Altimetry:** 250 m  
**Strains/ha:** 8000  
**Yield/ha:** 65 q/l  
**Harvest:** Manual  
**Training:** Guyot, spurred cordon  
**Exposure:** South, southeast



**Vinification:** The grapes undergo destemming but not crushing, with the aim of obtaining the greatest number of whole berries in the tank. A cold pre-fermentative maceration precedes the start of alcoholic fermentation, during which not-too-pushy pumping-over alternating with some delestage is carried out. After racking, which occurs about 10 days after the start of maceration, the wine finishes fermentation without the skins, and malolactic fermentation completes the process. After about 4 months, the wine is put into barrels where it completes aging for about a year.



%

**Alcol:** 14,5-15% vol

**Tasting:** The nose is harmonious, the marked presence of fruity notes (red fruits) is clear right from the start and the tertiary aromas resulting from aging make the whole homogeneous without creating imbalances. In the mouth the wine is full-bodied and long, and despite the important structure, this wine is polite, extremely gentle and round. The absence of typical Barbera edges is due to the grapes that give rise to the wine: they are in fact from a careful selection of the upper part of our best vineyards.



**Pairing:** Very versatile, ideal to accompany first courses and main courses of red and white meat. Prominent character and marked red fruits make it an interesting match for chocolate.



**Serving T:** 18° C