



Il Babbo, Barbera d'Asti DOCG Superiore

A full bodied wine, full of black fruit aromas



Denomination: Barbera d'Asti DOCG Superiore
Vintage: 2018
Grape variety: 100 % Barbera
Average production: 1500 bottles
Average yield per ha: 2000 kgs
First vintage: ~1920, 2016 as Qimisola

Vineyard

Location: Bionzo, Costigliole d'Asti
Special characteristics: South west exposure, top of the ridge, very old vines
Soil type: Calcareous clay
Age of vines: 60-100 years
Training system: Guyot
Average altitude: 300 meters above sea level
Vineyard size: 0.8 ha
Farming: Sustainable, limited use of pesticides, no herbicides used

Winemaking process

Time of harvest: 7th October 2018
Cellar: Az. Agricola Qimisola, Bionzo
Fermentation: Alcoholic (12 days) and malo-lactic fermentations in stainless steel tanks
Aging: 18 months in new medium toast French oak barrels
Transfer to stainless steel vats for 1 months before bottling
Bottling: 29th September 2020, aging in bottle for an additional 8 months
Release: June 2021

Wine description

Color: Intense ruby red
Bouquet: Aromas of blackberry with red cherries
Taste: Full bodied with fruity acidity and a balanced silky texture
Evolution: 5-10 years
Bottle sizes: 75 cl
Alcohol content/pH level: 15.0%/3.44
Total acidity/Sugar content: 6.0/2.7 grams per liter
Serving temperature: 18-20 Celsius
Recommended glass: Riedel New World Shiraz glass
Food Pairings: The versatility allows this wine to accompany an entire multi-course meal with fx. cured meats, hearty pasta dishes, red or white meat mains and cheeses.

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