

LA COLLINA DEGLI AMICI



BARBERA D'ASTI

2022

Grapes: Barbera

Average Age of the vines: 45 to 50 years

Soil: predominantly calcareous marl with clay and sand.

Training System: Guyot

Harvest: manual harvest end of September.

Fermentation: destemmed and manually sorted grapes are fermented for 17 days with the skins in a stainless steel tank. Spontaneous fermentation with indigenous yeasts.

Aging: 20 months of aging. 50% aged in a 1000-liter French oak barrel for 12 months. 50% aged in a concrete egg for 6 months.

Alcohol: 14.5%

Number of bottles: 3280

Tasting Notes:

The color is a bright and dark ruby. The flavor is a bouquet of fresh fruits: cherry, blackberry and plum. The nose has hints of oak. The acidity is fresh, vibrant and balanced with soft tannins.

Pairs like magic with fresh pasta dressed with olive oil and pepper!

Try it with fresh spinach and ricotta ravioli.

Serving temperature: 60F / 15C

We are a small producer of artisan wines.

Our annual production is approximately 10,000 bottles.

We practice natural wine making with natural fermentation and low intervention. We use only organic products in the vineyard and winery.

LA COLLINA DEGLI AMICI SS AGRICOLA
14042, Rocchetta Palafea (AT), Regione Traversa 12, Italy
cell: +39 388 568 1764 - email: collinadegliamici@gmail.com
website: lacollinadegliamici.com