



BARBARESCO ASILI

Denomination:

Barbaresco d.o.c.g. Asili

Origin:

In the village of Barbaresco, the Asili Menzione Geografica Aggiuntiva, or MGA (indicating a registered vineyard).

Vinification:

Maceration for 20-25 days in temperature-controlled, stainless-steel tanks with regular pumpover. Malolactic fermentation continues in stainless-steel tanks.

Ageing:

The wine ages at least 18-14 months in large, 25-50HL, Slavonian-oak barrels averaging 25 years old.

Bottling:

To avoid complications caused by oxidation at colder temperatures, as temperatures increase with the advent of summer, the wine is typically bottled in July following three years of barrel aging. The bottles will then be stored horizontally at 16-18 C°.

Storage:

This wine is suited to long aging. It is recommended to store the bottles at regulated temperature and humidity (16-18 C° and 60%) away from bright light.

Vineyard:

Asili may be the most reputable and sought-after vineyard of Barbaresco. It is a vineyard that gives us some of the best wines in the appellation. The reasons for its worldwide fame are linked to its unique geological composition within the town of Barbaresco: Light-gray Sant'Agata Fossili marls mix with sandy deposits to generate wines of the utmost fineness and elegance.

Vitigno: Nebbiolo Lampia

Stump/Ha: 2500.

Grapes/Ha: 8000 Kilograms.

Plant Year: 2001.

Harvest: The amphitheater formation of the subzone with its southeast exposure brings cooler temperatures that allow phenolic maturation to stretch into the second week of October, particularly in cooler years.