

INDIGENOUS

BARBERA PIEMONTE DOC

2014



Production:
3,000 cases
per year

Average Yield:
4,000 bottles
per hectare

Grape Variety:
100% Barbera

Denomination:
Barbera
Piemonte DOC

Alcohol:
14.0% vol.

Location: Asti
Soil: Calcareous
Avg. Vine Age: 20 years
Altitude: 820 feet
Exposure: Southwest

Time of Harvest: Mid to end September
Fermentation: 10 days maceration at controlled temperature in stainless steel tanks, malolactic in oak

Refinement: 12 months in French oak barrels
Aging: In bottle min. 1 month

Release: Spring
Color: Ruby red

Bouquet: Intense perfume, well-integrated aromas of rose petal, strawberry, and ripe berry
Palate: Rich and Medium bodied wine with minerality and silky tannins infused with blackberry, dark cherry, and spicy notes

Evolution: 20 years
Food Pairing: Braised Chicken, red peppers, lamb, pasta Bolognese, cold cuts and hard cheeses

Training System: Guyot
Total Acidity: 6.0 grams/liter
Sugar Content: 0 grams/liter
pH Level: 3.55
Serving Temp: 54°F
Glass: Bordeaux