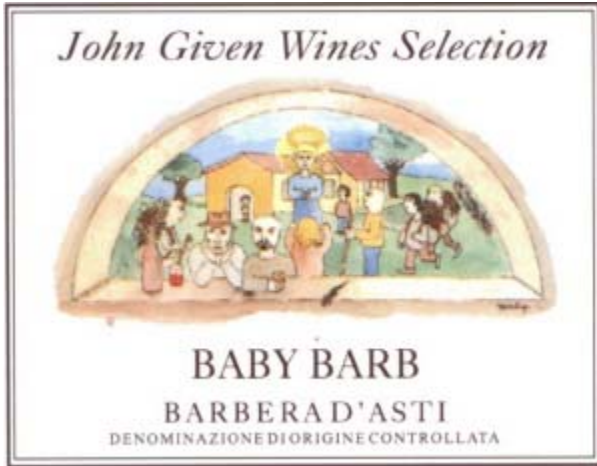


"BABY BARB" BARBERA D'ASTI, DOC, 2007

C.S.A. I.C.R.F. at 1482



Grown and produced in vineyards on the hills of Monferrato, this young fresh lively Barbera is produced by Sant'Agata.

Pour a glass and the bright young-cherry like fruit just floats into your nostrils, even before your first sip. Made with no oak, this Barbera is beautifully balanced, as pure an example of this variety as you can find hence, the name, "Baby".

Region: Piedmont

Classification: Barbera D'Asti DOC

Area of Production: Basso Monferrato
Astigiano

Grape Variety: 100% Barbera

Soil: Limy

Average Age of Vines: 15 years

Trellising System: Guyot

Production per Acre: 2.68 tons

Vinification Technique: Slow maceration
on the must

Maturation: In stainless steel tanks for 6
months

Total Acidity: 6.5 g/l

Residual Sugar: 1.5 g/l

PH: 3.4

Alcohol: 13%

Total Cases Produced: 4,160

RECENT VINTAGE

2006 - 86 - "A solid core of fruit, with blackberry and lemon character. Full and round, with a fresh finish. Bright and fruity." December 2007 - Wine Spectator

🍷 **One bicchiere** - Gambero Rosso, Italian Wines 2008

2005 - "Barbera is grown in the Piedmont region of northwestern Italy, where the current rage is aging in small, French oak barrels. Not for this wine: This is as pure as Barbera gets. Charming, bright cherry flavors practically leap from the glass while the grape's trademark high acidity keeps it lively sip after sip."

Rebecca Murphy - Dallas Morning News - 1/10/07