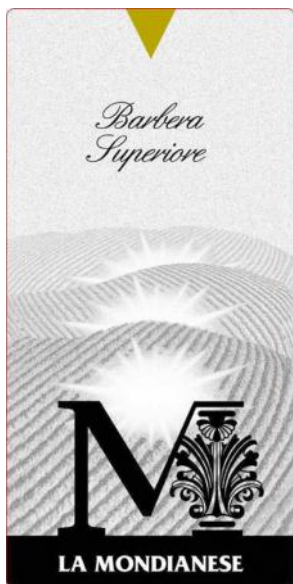


BARBERA D'ASTI SUPERIORE, DOC, 2011

La Mondianese



La Mondianese



In the heart of Piedmont lies this well appointed 6-acre winery, surrounded by vineyards made up of some of the best growing areas in Piedmont. La Mondianese is located in the province of Asti in the hilly area of Montemagno, loosely translated as ("big hill") and Castagnole Monferrato.

From a vineyard that has been in production for over thirty years, comes this Barbera D'Asti Superiore. These old vines produce only a small amount of grapes, healthy, intense and rich in sugar. Following fermentation in stainless steel, the wine is carefully aged in French oak tonneaux for 30 months. The result is a wine that is the best example of what a fine Barbera can be.

Tasting Notes: A gorgeous bouquet, suggestive of currants, dark cherries and chocolate; in the mouth it is rich, full and velvety with a hint of dark berries and spicy overtones. Perfect accompaniment to a rich pasta, roast lamb or beef.

Region: Piedmont

Classification: Barbera d'Asti DOC

Area of Production: Basso Montemagno (Asti)

Grape Variety: 100% Barbera

Soil: Clayey, Calcerous

Average Age of Vines: 35 years

Trellising System: Guyot

Spacing of Plants: 2.30 x 0.80 meters

Production per Acre: 2.32 tons

Vinification Technique: Stainless Steel

Maturation: 30 months in French oak tonneaux

Total Acidity: 5.88 g/l

Residual Sugar: 2.30 g/l

PH: 3.33

Alcohol: 14.76%

Total Cases Produced: 166