

LA MARANZANA

TERRE DI COLLINE E VIGNETI

BARBERA D'ASTI DOCG "LA SOLIA"



This Barbera, certified as denominazione di origine controllata (controlled designation of origin) is made from grapes grown in vineyards belonging to members of the Maranzana winemaking company, at the centre of the classic Barbera district including land in the municipalities of Maranzana, Cassine and Ricaldone. This is a modern wine that has achieved great success, due to its harmony, sapid flavour, and its very attractive overall characteristics.

Tasting notes: the wine's colour is intense ruby red, with garnet reflections. Its bouquet has a base of red fruit, and develops into notes of spice, tobacco and eucalyptus, with rich, broad and lengthy fruit aromas, together with light and delicate hints of raspberry and violet. On the palate, it is distinctively elegant, lively and vigorous, with a characteristic balance of body and acidity. It develops a distinctive and intense flavour, with a long finish, enhanced by attractive notes of mature fruit and cocoa.

Culinary combinations: this wine is superb in combination with a wide range of recipes, such as complex first course dishes rich in flavour, red and white meats, and cheeses both moderately matured and wellmatured.

Alcoholic strength: 13% by volume

Serving temperature: 15-16° C

Suggested glass: medium-sized balon

Storage: in a dry and dark place, at a temperature of 10-12° C

Ageing potential: 2-3 years



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Oenological characteristics

Type	red
Grape variety	100% barbera
Average annual production	15.000 bottles, each 750 ml
Maturation	6 months in steel vats at controlled temperature
Ageing	after bottling, for 2-3 months at 15-16° C
Fermentation temperature	28-30° C
Time of fermentation	10 days in contact with the skins
Malolactic fermentation	immediately after alcoholic fermentation
Bottling period	from March to May in the year following harvest
Total acidity	5,95 g/l.
Ph	3,48
Winemaking process	after careful selection of the grapes in the vineyard, the grapes are stripped from their stalks and then softpressed. The must thus obtained is fermented in steel vats, with frequent remontage, for a period of time that varies according to the substances extracted and the sugar content. Then the malolactic fermentation is initiated, and the wine undergoes maturation processes
Area	south Piedmont