



La Maranzana

BARBERA D'ASTI DOC VEZZANO



This Barbera, certified denominazione di origine controllata (controlled designation of origin), is made from grapes grown on the hills in the classic vine-growing territory of Maranzana, Ricaldone and Cassine.

Tasting notes: the wine's colour is an intense ruby red, with violet reflections. Its bouquet is rich, complex, with considerable concentration and depth; highlights include notes of red fruit and berries. There are also touches of spice and tobacco. The selection of the grapes and the maturation in Slavonian oak barriques give the wine notes of wood, minty spice, vanilla, liquorice and eucalyptus. On the palate, the wine reveals great harmony, sapidity and a fine structure with velvety tannins, hints of cocoa and vanilla, which blend perfectly with the red fruit tastes typical of Barbera. Its taste is dry and generous, with considerable body and structure. The grapes' characteristics are perfectly orchestrated to create a superbly balanced wine of great class, with a very long and persistent finish.

Culinary combinations: ideal with complex recipes, red meat, game animals and birds, and strongly-flavoured cheeses.

Alcoholic strength: 14,3% by volume

Serving temperature: 17-18° C

Suggested glass: large balon for aged red wines

Storage: in a dry, cool and dark location, at a temperature of 10-13° C

Ageing potential: 5-8 years



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Oenological characteristics

Type	red
Grape variety	100% barbera
Average annual production	5.000 bottles, each 750 ml
Maturation	18 months in 225-litre Slavonian oak barriques
Ageing	6 months in the bottles at controlled temperature, 12-15° C
Fermentation temperature	maximum 28-30° C
Time of fermentation	8-10 days
Malolactic fermentation	performed after alcoholic fermentation
Bottling period	from March to June in the year following maturation
Total acidity	5 g/l.
Ph	3,55
Winemaking process	the selected grapes are stripped from their stalks, pressed, and transferred to the fermentation cuvée for about 8-10 days. During this phase, the must is repeatedly stirred to optimize the extraction of pigments, tannins and fragrances. After having transferred the wine to another vat, the malolactic fermentation is performed, with the wine resting on the lees. The wine is then transferred to barriques where it remains for 18 months
Area	south Asti district