



La Maranzana

BARBERA D'ASTI SUPERIORE D.O.C. TRABUCCO



This Barbera wine, certified as denominazione di origine controllata (controlled designation of origin), is made from grapes grown in the classic vines area of Maranzana, Ricaldone and Cassine. The grapes are carefully selected, and the wine is aged in Slavonian oak barrels. These factors enable this Barbera d'Asti to be described as Superiore, denoting a product originating from particular vineyards and made with special attention.

Tasting notes: this wine has an exceptional body and structure. Its colour is a very intense ruby red with violet reflections. Its bouquet is rich and complex, of considerable concentration and breadth. On a foundation of red fruit and berries, there are notes of spice, tobacco, eucalyptus and hints of wood, with undertones of minty spices, vanilla and liquorice. On the palate, it is dry and generous, revealing the perfect combination of the grape varieties' characteristics, with sapid harmony and well-orchestrated velvety tannins, hints of cocoa and vanilla that blend with the red fruit tastes that are typical of Barbera.

Altogether a wine of elegant smoothness and great class, with a very long and satisfying finish.

Culinary combinations: this wine is the perfect accompaniment to complex recipes, red meat, game animals and birds, and strongly flavoured cheeses.

Alcoholic strength: 14% by volume

Serving temperature: 17-18° C

Suggested glass: large balon for aged red wine

Storage: in a dry, cool and dark place, 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	one year in large Slavonian oak barrels
Ageing	6 months in the bottles at a controlled temperature of 12-15° C
Fermentation temperature	maximum 28-30° C
Time of fermentation	8-10 days
Malolactic fermentation	after alcoholic fermentation
Bottling period	from March to June of the year following maturation
Total acidity	5,5 g/l.
Ph	3,55
Winemaking process	the grapes are selected, stripped from their stems, and pressed. The must is transferred to the fermentation cuvee for about 8 - 10 days. During this period, remontage is performed regularly in order to optimize the extraction of pigments, tannins and aroma. The wine is then transferred to other vats, and the malolactic fermentation is initiated with the wine resting on its lees. The wine is transferred again, so that it attains total clarity
Area	south of Asti