



Barbera d'Asti LA SOLISTA

Colour: brilliant ruby red with light purplish reflexes.

Fragrance: fruity and inviting, with scents of prune and "marasca"

Taste: of good structure is supple and persistent at the palate.

Coupling: very good with tasty pasta courses and meat courses, especially red meat, yet it can be drunk also with bread and salami for a hardy snack.



Vineyard

Surface (Ha): 2

Variety of wine planted: **Barbera**

Year of Planting: **1975**

Altitude (m): **250 m a.s.l.**

Exposure: **South South-West**

Position: **Hilly**

Type of Soil: **Limestone**

Slope of the hill: **20-30%**

The production process

This wine is obtained from the grapes of an estate vineyard in the village of **Nizza Monferrato**.

The wine making process used is the **traditional** one and the m lasts 8 days. After the alcoholic fermentation, the wine is kept at the ideal temperature of 23 °C to facilitate the malo-lactic fermentation. In the month of July 2003 La Solista is bottled without any maturation in wood. For this reason, this is a **fresh and ready wine** that respects completely the traditional wine-making process of Piedmont.