



# *La Bellalda*

## BARBERA D'ASTI SUPERIORE

### D.O.C.G.

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0,75 cl

**Variety:** 100% Barbera

**Alc. Vol:** 14.5% vol.

**Production area:** Podere Le Donne dei Boschi, Vineyard La Bellalda, Cassine (AL)

**Esposition:** south-west

**Altitude:** between 340 and 380 mt a.s.l

**Soil:** glib, ferrous and calcareous

**Tasting notes:** perfumed, deep red, is presented with a full of richness pulp, and intense final, with harmonics and sweets tannins.

**Food pairing:** excellent with red meat, wild meat and aged cheeses.

**Winemaking:** in some particularly good years for the aging, the grapes are collected and worked to obtain the Barbera Superiore Pian dei Ronchi.

They are let on skins for about 15 days at maximum 25°C in stainless steel tanks, and after the malolactic fermentation, on spring the wine is stored in barrels that have the capacity of 50 hl; after that is stored once more time in the bottles, to obtain the greatest softness.