

Stella



BARBERA D'ASTI SUPERIORE *Giaiet*



The land

Wine: Barbera 100%

Vineyard: Selected grapes from Stravisan, Covento, Camp d'Angel and Su d'Ansian pieces of ground

Piece of ground size: 1 hectare

Exposure: South South/West

Soil: Sandy calcareous soil

Medium production: 55 ql/ha

The cellar

Pressing of wine: Soft pressing

Maceration: About 10-12 days

Maturation: Steel tanks for 5 months, French little oak casks for 18 months, bottle for about 6 months

Production : 4000 bottles

The tasting

It stands out of an excellent structure, deep ruby red colour and lingering ethereal bouquet with aromas of vanilla which not interfere with the original aromas of barbera itself. The flavour is full-bodied, fragrant and well balanced.

AZIENDA AGRICOLA STELLA GIUSEPPE

di Stella Massimo

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