

Stella



BARBERA D'ASTI SUPERIORE *Le Maestro*



The land

Wine: Barbera 100%

Vineyard: Single piece of ground named Bricco Fubine

Piece of ground size: 0,5 hectares

Exposure: South

Soil: Sandy calcareous soil

Medium production: 55 ql/ha

La cantina

Pressing of wine: Soft pressing

Maceration: About 10-12 days

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

Production: 3000 bottles depending on the years

The tasting

It stands out of its excellent structure, deep ruby red colour and lingering ethereal bouquet. The flavour is full-bodied with a good acidity that makes it fragrant and well balanced.

AZIENDA AGRICOLA STELLA GIUSEPPE

di Stella Massimo

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