

Stella



BARBERA D'ASTI Stravisan



The land

Wine: Barbera 100%

Vineyard: Single piece of ground named Stravisan

Piece of ground size: 1,5 hectares

Exposure: South/West

Soil: Clayey soil

Medium Production: 75 ql/ha

The cellar

Pressing of wine: Soft pressing

Maceration: About 7 days

Maturation: Steel tanks for about 8-9 months, bottle for about 6 months

Production: 10-12000 bottles

The tasting

It has a ruby red colour. The bouquet is vinous and both intense and delicate at the same time. It is crisp with a fruity aromatic overtones that give it a young easy-drinking quality. The flavour is dry and full-bodied with a rather pronounced acidity; it is slightly tannic but with a little aged it becomes full and well balanced.

AZIENDA AGRICOLA STELLA GIUSEPPE

di Stella Massimo

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