



## CAMPOLUNGO® BARBERA D'ASTI

The "Camplung" rows of Barbera vines run along the gentle hills to the southeast, giving intense and vibrant aromas to a wine of undeniable elegance.



APPELLATION Barbera d'Asti DOCG  
GRAPE VARIETY Barbera  
SURFACE AREA AND LOCATION 2.92 ha, Cisterna d'Asti  
SOIL sandy and calcareous  
DENSITY 4,280 vines per hectare  
PRUNING Guyot  
HARVEST last ten days of September  
FERTILIZERS manure and green manure  
TREATMENTS copper and sulphur  
VINEYARD MANAGEMENT grassing  
FERMENTATION 6-8 days in temperature-controlled vats at 28°C, then a malolactic fermentation at 20°C  
AGEING 6 months in steel

TASTING NOTES Ruby-red colour with intensely fruity and fresh aromas evoking cherries and blueberries. Full-bodied, fresh and persistent on the palate.

FOOD PAIRINGS Good with pastas, risottos and soups as well as white meats, fresh cheeses and charcuterie.

ORGANIC CERTIFICATION BY Valoritalia

