



La Mignolina, Barbera d'Asti DOCG Superiore *A fresh & fruity wine with red berry aromas*



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| Denomination: | Barbera d'Asti DOCG Superiore |
| Vintage: | 2021 |
| Grape variety: | 100 % Barbera |
| Production: | 440 bottles |
| Average yield per ha: | 3500 kgs |
| First vintage: | ~1960, 2015 as Qimisola |
| Vineyard: | |
| Location : | Bionzo, Costigliole d'Asti |
| Special characteristics: | South west exposure, old vines |
| Soil type: | Calcareous clay |
| Age of vines: | 60 years |
| Training system: | Guyot |
| Average altitude: | 300 meters above sea level |
| Vineyard size | 0.8 ha |
| Farming: | Organic in conversion, no herbicides or pesticides used |
| Winemaking process: | |
| Time of harvest: | October 4 th 2021 |
| Cellar: | Az. Agricola Qimisola, Bionzo |
| Fermentation: | Alcoholic (13 days) and malo-lactic fermentations in stainless steel tanks |
| Aging: | 20 months in stainless steel vats |
| Bottling : | September 7 th 2023 |
| Release: | June 2024 |
| Wine description: | |
| Color: | Intense ruby red |
| Bouquet: | Aromas of blueberry with fresh cherry and raspberry, spices |
| Taste: | Fruity acidity and a balanced silky texture |
| Evolution: | 0-5 years |
| Bottle sizes: | 75 cl |
| Alcohol content/pH level | 15.6%/3.45 |
| Total acidity/Sugar content: | 6.2/4.1 grams per liter |
| Serving temperature: | 16-18 Celsius |
| Recommended glass: | Syrah/Shiraz type |
| Food Pairings: | The versatility allows this wine to accompany an entire multi-course meal with fx. cured meats, hearty pasta dishes, red or white meat mains and cheeses. |