

Il Babbo, Barbera d'Asti DOCG Superiore

A full bodied wine, full of black fruit aromas



Denomination:	Barbera d'Asti DOCG Superiore
Vintage:	2021
Grape variety:	100 % Barbera
Production:	1800 bottles
Average yield per ha:	2200 kgs
First vintage:	~1920, 2016 as Qimisola
Vineyard:	
Location :	Bionzo, Costigliole d'Asti
Special characteristics:	South west exposure, top of the ridge, very old vines
Soil type:	Calcareous clay
Age of vines:	60-100 years
Training system:	Guyot
Average altitude:	300 meters above sea level
Vineyard size	0.8 ha
Farming:	Sustainable, limited use of pesticides, no herbicides 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 used medium toast French oak barrels Transfer to stainless steel vats for before bottling
Bottling :	September 7 th 2023
Release:	June 2024
Wine description:	
Color:	Intense ruby red
Bouquet:	Aromas of blackberry with red cherries
Taste:	Full bodied with fruity acidity and a balanced silky texture
Evolution:	5-10 years
Bottle sizes:	75 cl
Alcohol content/pH level	15.4%/3.3
Total acidity/Sugar content:	6.5/2.7 grams per liter
Serving temperature:	18-20 Celsius
Recommended glass:	Riedel New World Shiraz glass
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.