



CASTAGNOLE DELLE LANZE

BARBERA D'ASTI SUPERIORE

Barbera d'Asti DOCG Superiore

Barbera d'Asti Superiore DOCG represents the sophisticated evolution of this iconic Piedmontese grape variety, enhanced by rigorous vineyard selection and extended aging—at least six months—in wood. Sourced from the finest hillside vineyards of Monferrato, it is a wine of great character and longevity, capable of combining the variety's signature freshness with elegant, profound sensory complexity

GRAPE VARIETY: 100% Barbera

ALCOHOL CONTENT: 14.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Calcareous-clayey

HARVEST PERIOD: Mid- to late September

WINE MAKING: Total destemming, yeast selection, and fermentation with skin maceration for approximately 7–8 days at a controlled temperature. Micro-oxygenation to enhance varietal aromas. Malolactic fermentation is completed by the end of winter. Aging: the wine matures in French oak (a mix of barriques and tonneaux) for 12 months. After bottling, it ages in the bottle for at least 6 months

COLOR: Deep ruby red, tending towards garnet with age

PERFUME: Vinous, intense, with notes of ripe fruit, jam, and tobacco

TASTE: Dry, warm, full-bodied, slightly tannic, powerful, and distinctive on the palate, with the pronounced acidity typical of Barbera d'Asti. Great structure and persistence

FOOD MATCH: Ideal especially with cured meats and traditional Piedmontese dishes such as vitello tonnato, meat agnolotti, risottos, pasta with meat or mushroom sauces, grilled white and red meats, roasts, braised dishes, stews, fatty fish, and sharp or hard cheeses

SERVING TEMPERATURE: 18 – 22 °C

AVAILABLE FORMATS: 0,75 l - 1,5 l



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