



Rovero - Cantina Del Lupo Barbera d'Asti DOCG

LOCATION: The hills of Asti, in the Italian region of Piedmont.

VARIETAL: 100% Barbera

CULTIVATION TECHNIQUE: Grapes are grown organically with the utmost respect for the environment without the use of herbicides, chemical fertilizers or synthetic products.

HARVEST, VINIFICATION AND MATURATION: Barbera d'Asti is harvested between the end of September and the first days of October, selecting the best bunches in the vineyard which, after destemming and crushing, ferment without the use of selected yeasts and macerate for at least 10 days. The malolactic fermentation takes place naturally and the wine remains to mature for at least 6 months, until the following summer, when 30% of the Barbera d'Asti goes into oak barrels for refinement while 70% matures in stainless steel tanks. After assemblage bottling takes place without clarification or filtration.

SULPHITES: Between 60 and 80 ppm

YEAST: Native yeast fermentations