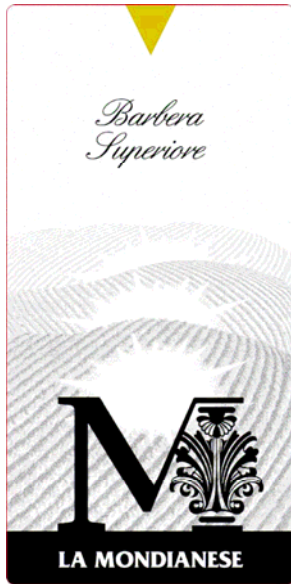


# BARBERA D'ASTI SUPERIORE, DOC, 2004

La Mondianese



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The 6-acre Mondianese farm, located in the hilly area of Montemagno ("big hill") and Castagnole Monferrato in the province of Asti, has a cellar equipped with state-of-the-art enology.

From a vineyard that has been in production for over thirty years, comes this Barbera D'Asti Superiore. These old vines produce only a small amount of grapes, healthy, intense and rich in sugar. Following fermentation in stainless steel, the wine is carefully aged in French oak barrels for 15 months. The result is a wine that is the best example of what a fine Barbera can be.

**Tasting Notes:** A gorgeous bouquet, suggestive of currants, dark cherries and chocolate; in the mouth it is rich, full and velvety with a hint of dark berries and spicy overtones. Perfect accompaniment to a rich pasta, roast lamb or beef.

**Region:** Piedmont

**Classification:** Barbera d'Asti DOC

**Area of Production:** Montemagno (Asti)

**Grape Variety:** 100% Barbera

**Soil:** Clayey, Calcerous

**Average Age of Vines:** 25 years

**Trellising System:** Guyot

**Production per Acre:** 1.79 tons

**Vinification Technique:** Stainless Steel

**Maturation:** 15 months in French oak barrels

**Total Acidity:** 5.90 g/l

**Residual Sugar:** 0.00 g/l

**PH:** 3.40

**Alcohol:** 14.5%

**Total Cases Produced:** 410