

Barbera d'Asti DOCG Superiore *Antica Cascina Carelli Alla Montà*



Denomination: Barbera d'Asti DOCG

Variety: 100% Barbera

Location: Castelnuovo Calcea (AT), Nizza area

Alcohol: 14/15% vol.

Average Total Acidity: 6 g/l

Average Dry Extract: 28/29 g/l

Average Residual Sugar: 5 g/l

Description: This wine originates from an ancient vineyard on the beautiful hills of Castelnuovo Calcea, acquired in 2016 and restored by Maurizio Rosso in 2017 with the aim of revitalizing the grand tradition of Barbera Superiore from the prestigious area surrounding Nizza Monferrato. The Nizza territory, located in the heart of Piedmont, is renowned for its ideal conditions for cultivating Barbera. Its sandy-clay soils rich in minerals and excellent drainage, combined with a warm, sunny climate and cooling evening breezes, allow Barbera grapes to achieve exceptional ripeness and complexity. This unique terroir produces wines with rich fruit concentration, vibrant acidity, and remarkable aging potential.

Winemaking

Harvest: Hand-harvested, mid-end of September.

Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 15 days. Regular punch-downs to enhance color and flavor extraction.

Ageing: 18 months in oak barrels followed by 6 months resting time in vats or bottles, according to the vintage.

Tasting Notes

Color: Deep ruby red with strong violet reflections.

Bouquet: Intense aromas of Cassis, black cherries, and plums, complemented by hints of pepper, licorice, clove, and star anise.

Palate: Full-bodied and vibrant, with bright acidity, silky smooth tannins, and flavors of dark fruits, spices, and a touch of licorice. A long, balanced finish with a persistent fruity aftertaste.

Food pairing: Pairs beautifully with roasted meats, hearty pasta dishes, aged cheeses, and traditional Piedmontese food such as agnolotti del plin.

Serving Temperature: 18-20°C (64-68°F).