CAMPOLUNGO®
BARBERA D'ASTI DOCG

The "Camplung" rows of Barbera vines run along the gentle hills to the southeast, giving intense and vibrant aromas to a wine of undeniable elegance.

APPELLATION Barbera d'Asti DOCG
GRAPE VARIETY Barbera
SURFACE AREA AND LOCATION 2.92 ha, Cisterna d'Asti
SOIL Sandy and calcareous
DENSITY 4,280 vines per hectare
PRUNING Guyot
HARVEST Last ten days of September
FERTILIZERS Manure and green manure
TREATMENTS Copper and sulphur
VINEYARD MANAGEMENT Grassing
FERMENTATION 6-8 days in temperature-controlled vats at 26°C, then a malolactic fermentation at 20°C
AGEING In steel

TASTING NOTES Ruby-red colour with intensely fruity and fresh aromas evoking cherries and blueberries. Full-bodied, fresh and persistent on the palate.

FOOD PAIRINGS Vegetable flans, salami, risotto, white meats, or fresh cheeses.

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