

VIGNE DEI MASTRI



GALILEO BARBERA D'ASTI - DOCG Superiore

Grape Variety: 100% Barbera

Vineyard Location: Fraz. Loreto – Costigliole d'Asti – Italy

Altitude: 380 meters above sea level

Exposure: West / Southwest

Plant Density: 5,000 vines per hectare

Training System: Traditional Guyot

Vinification:

- Manual selection and careful sorting of the grapes
- Destemming and gentle crushing
- Extended maceration and fermentation on the skins with periodic pump-overs
- Malolactic fermentation
- Aging in tonneaux and barriques

Tasting Notes:

Intense ruby red with garnet reflections, this wine reveals enveloping aromas of blackberry, plum, leather, and sweet spices. On the palate, it is smooth and elegant, with velvety tannins and a persistent, harmonious finish.

Serving Temperature: 18–20°C in large glasses

