



CAMPO DEL SENATORE

Barbera d'Asti Superiore DOCG



WINE DESCRIPTION

Barbera is one of the most traditional native grape varieties from Piemonte. The first document attesting its presence in the region dates back to the XVII Century and it is conserved in the city hall of Nizza Monferrato town, in province of Asti. In 1798 the variety was officially registered in the list of grapes from Piemonte in the ampelography written by Count Nuvolone, Turin Agricultural Society. The name Campo del Senatore means “ field of the senator” in Italian and refers to the name of the area where the vineyards lie.

TASTING NOTES

A deep garnet hued Barbera with vibrant aromas of black cherries and prunes, chocolate and toasty oak undertones, and a touch of mint. On the palate the wine has a rich, voluptuous texture balancing taught acidity and fine oak tannins. The sip is very persistent, finishing with vibrant aromas of red currants, black cherries and some spices.

FOOD PAIRING

Excellent with cold cuts, tasty first courses, roasted meat, game and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Alto Monferrato hills, South of Asti
Vineyard size:	4.2 Ha
Soil composition:	Limestone and clay
Training method:	Guyot
Elevation:	250 - 400 m a.s.l.
Vines/hectare:	4,000- 5,000/Ha
Exposure:	Southwest
Age:	20 years (planted in 1997)
Harvest time:	Early October
First vintage:	2015
Production:	60,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks (14 days at max 28°C)
Maceration technique:	On the skins for 10 days with 2 pumping over/day
Type of aging container:	French oak barriques
Length of aging:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14 %
Res. sugar:	0 g/L
Acidity:	5.9 g/L
Dry extract:	29 g/L

PRODUCER PROFILE

Araldica group Managing Director:
Claudio Manera

Winemaker: Claudio Manera

Total acreage of vine: 2,100

Winery Production: 25,000,000 bts

Region: **PIEMONTE**



Sustainable

