



c a s c i n a  
G A R I T I N A

# Bricco Garitta

Barbera d'Asti  
Denominazione d'origine controllata  
2003

**GRAPE:** 100% Barbera

**VINEYARD:** This Barbera is produced from grapes grown in a vineyard with optimum southwest exposure located 280 metres above sea level, in the borough of Castelboglione, Piedmont. The low Guyot training system is used, with approximately 5,500 vines per hectare. The vineyard was planted in 1951-1972.

**PRODUCTION TECHNOLOGY:** The grapes are harvested in small baskets and then crushed before undergoing submerged cap fermentation for approximately 20 days. After drawing off, malo-lactic fermentation takes place and 10% of the wine is stored in wooden barrel, for tain months. The rest remains in vats and awaits pre-bottling preparation with the wood-refined wine, which takes place in the summer. The product is then bottled and left to mature for a further 6-month period.

**ORGANOLEPTIC CHARACTERISTICS:** Bright, strong, ruby red coloured, with an intense, elegant and pervasive bouquet, and a lingering, well-defined, harmoniously fresh flavour.

**SERVING SUGGESTIONS:** Serve at 16 - 18°C, with main courses, well-matured cheeses and cured meats.

**ENOLOGICAL CHARACTERISTICS:**

Alcohol levels	14.27% vol.
Total acidity	5.90 g/l
PH	3.60
SO2	95 mg/litre

**PACKING:** 12 bottles 750 ml laid in a cardboard box  
Magnum 1500 ml in cardboard presentation.