



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

# Caranti

Barbera d'Asti  
Denominazione d'origine controllata  
Superiore  
2002

**GRAPE:** 100% Barbera.

**VINEYARD:** Caranti is produced from grapes grown in vineyards with optimum southwest exposure, located 350 metres above sea level in the borough of Castelnuovo Calcea, Piedmont. The low Guyot training system is used, with approximately 5.000 vines per Hectare. The vineyard was planted in 1980-85.

**PRODUCTION TECHNOLOGY:** The bunches of grapes are cut throughout the entire vegetative cycle of the vine, bringing the grape yield per hectare down to 6000-7000 kilos. The harvest takes place after the middle of September in two different stages and the grapes are then crushed and undergo temperature controlled, submerged cap fermentation is completed in wood ( 70% tonneaux 30% used barriques) , where the wine remains for 11 months. After bottling, a yearlong period of refinement takes place before the wine is released.

**ORGANOLEPTIC CHARACTERISTICS:** Caranti is a deep ruby red wine with a slightly bluish tinge. Light notes of vanilla and spices accompany the typical Barbera aromas: plum, blackberry and almond. A well defined, harmonious body, soft and pervasive with a complexity which improves with age. Excellent ageing prospects (3-7 years).

**SERVING SUGGESTIONS:** Serve at 16-18° C in balloons glasses. Very good with roasts and stewed meats, cured meats and well-matured cheeses.

**ENOLOGICAL CHARACTERISTICS:**

Alcohol levels	13.55% vol.
Total acidity	5.95 g/l
PH	3,56
SO2	82.00 mg/l

**PACKING:** 6 bottles laid in a cardboard box.