



c a s c i n a
GARITINA

Neuvsent

Barbera d'Asti
Denominazione d'origine controllata
Superiore
Nizza
2001

GRAPE: 100% Barbera.

VINEYARD: Neuvsent is produced from grapes grown in vineyards with optimum southwest exposure, located 300 metres above sea level in the borough of Castle Boglione, Piedmont.
The low Guyot training system is used, with approximately 6.000 vines per Hectare.
The vineyard was planted in 1927-1942

PRODUCTION TECHNOLOGY: The bunches of grapes are cut throughout the entire vegetative cycle of the vine, bringing the grape yield per hectare down to 4000-5000 kilos.
The slightly late harvest takes place in two stages and the grapes are then crushed and undergo temperature controlled, submerged cap fermentation is completed in wooden Barriques, where the wine remains for 18 months.
After bottling, a yearlong period of refinement takes place before the wine is released.

ORGANOLEPTIC CHARACTERISTICS: Neuvsent 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 (10-15 years).

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

ENOLOGICAL CHARACTERISTICS:

Alcohol levels	15,26% vol.
Total acidity	6,10 g/l
PH	3,55
SO2	68.00 mg/l

PACKING: 12 bottles laid in a cardboard box,
Magnum (1500 ml.),
Jeroboam (3000 ml.)
and Nabucodonosor (12 litres).