



GRAPE VARIETY

Produced from 100 % estate-grown barbera grapes.

YIELD

5 tonnes per ha.

VINIFICATION AND BOTTLING

The grapes are harvested by hand when fully mature, destemmed and lightly pressed. The must is fermented in vertical vats at a controlled temperature of 26-28 °C. After 10 days maceration on the skins, the wine is separated off and transferred into stainless steel vats for malolactic fermentation. The wine is bottled in the spring following harvest.

TASTING NOTES

Ruby-red colour with purple hints; typically intense fruity nose. The palate is dry, tasty and fresh, with good length, which all makes for a pleasant, very drinkable wine.

SERVING SUGGESTIONS

A pleasing wine for the whole meal, it is ideal with cold meat starters and perfect with flavour some first courses and main meat dishes. Excellent with medium-hard cheeses. Recommended serving temperature: 18-20°C.

ANALYSIS AFTER BOTTLING:

Barbera d'Asti D.O.C.G

Alcohol: 13.57% vol.

Reducing sugars: 1.41 g/l

Total acidity: 5.40 g/l

PH: 3.69

Volatile acidity: 0.20 g/l

MARIA TERESA

Barbera d'Asti D.O.C.G

THE INFLUENCE OF THE TERROIR

A fresh taste with an intense added hint of fruit from the barbera di Loazzolo grapes.

DENSITY

6000 vines per ha.

AVERAGE VINE AGE

10 years

ASPECT

South-Southwest

Most of the estate vineyards located in the municipality of Loazzolo and some in Calamandrana. All have a south to southwest aspect.



Isabella della Casa

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