



**La Patareina**  
La Terra, le Vigne, il Vino

# Barbera d'Asti

Denominazione di Origine Controllata e Garantita

## Superiore

### "Le Reiss"



<b>Annata/Vintage</b>	2015
<b>Vitigno/grape variety</b>	100% Barbera
<b>Resa per Ha/Yield per Hectare</b>	90 q.li/Ha
<b>Vendemmia/Picking</b>	manual with baskets
<b>Vinificazione/Production</b>	The grapes are transferred to the cellar as soon as possible by the cut and subsequently subjected to visual inspection to select the best grapes. Grafting and pressing of grapes are the next step. Following is the wine-making of 50 HL controlled steel boilers at a controlled temperature of 50 HL, preceded by a fundamental phase to give color to the must, called "rimontaggio" ("replacement"). Complete the vinification of the finished wine is refined for a period of 12 months in barriques of precious oak followed by a maturation in the bottle of 16 months.

<b>Alcool/Alcohol</b>	14%
<b>Residuo zuccherino/Residual sugar</b>	0.46 g/l
<b>Acidità / Total acidity</b>	5.32 g/l

**Riconoscimenti/Awards** **90 punti "I Migliori Vini Italiani - Luca Maroni"**  
**Tasting notes: Luca Maroni writes ...**  
 Feelings: majestic extractive wine with great alcoholic strength and dense, glyceric, viscous mantle. Applying acidity and tannins, which profile and expand and the palatal volume before the softness of the taste is worn, it wraps the most powerful veins. Impeccable the oenological anniversary of the perfume, the tincture of processing that adds a dimension of very spicy so fleshy, viscous scent.  
 A great wine.

**Food and Wine:**  
 It expresses the best of itself if accompanied by typical dishes of the Piedmont tradition, such as salami, braised, mixed boiled. Great with the game cooked at civèt.

**Service temperatur:** **18/20 °C**

#### THE VINEYARD

<b>Location</b>	Piedmont - Italy
<b>Coordinates</b>	44°45'5.63"N - 8°22'56.03"E
<b>Municipality</b>	Nizza Monferrato
<b>Land/soil</b>	clay and silt
<b>Altitude</b>	299 m above sea level
<b>Breeding system</b>	Guyot
<b>Harvest</b>	October

● LA ZONA DI PRODUZIONE / PRODUCTION AREA

