



ENOCLASSICA selection

VESPA Barbera d'Asti DOCG

Producer Cascina Castlet

Winemaker Giorgio Gozzelino

Estate Founded 1970

Country Italy

Region Piemonte

Appellation Asti

Grape Vartietal 100% Barbera

Soil Composition Calcareous Clayey Soil

Elevation 300 meters

Fermentation Method The must is left to ferment in contact with skins for 6-7 days; frequent remontage. Racked and then malolactic fermentation occurs in tank.

Aging Refined in tank and then rests in bottle briefly before shipment.

Alcohol Content 13-13.5%

Tasting Notes Deep and brilliant ruby color with intense persistent bouquet of soft fruit and dark plum. Pleasantly dry and full of palate satisfying flavour, this is a great expression of textbook barbera.

