

MASSIMILIANO
VIVALDA
wine philosophy



BARBERA D'ASTI D.O.C. SUPERIORE
 “ AMISTA’ ”

- **CHARACTERISTICS:**

Intense red in color with orange highlights; on the nose it's complex, delicate and bouquet of ripe red berries, spice and hints of vanilla; on the palate it is full, rich, elegance, with a gentle tannic structure. It's a wine of superb structure and density.

- **VINTAGE:** 2003
- **GRAPE VARIETY:** 100 % Barbera
- **VINE TRAINING METHOD:** Guyot
- **HARVEST PERIOD:** 10/25 October
- **MAXIMUM YIELD:** 45 quintals per hectare, corresponding to 32 hl/ha, approximately 140 cases/acre
- **MINIMUM ALCOHOL:** 14,0 % vol.
- **TOTAL ACIDITY:** 6 % - 8%
- **FERMENTATION:** begins in stainless steel tanks at 30° C; the the temperature is lowered to 22°C. and the wine is transferred to new oak barriques (to complete alcoholic and malolactic fermentation)
- **MATURATION:** new oak barriques for a minimum of twelve months
- **REFINEMENT:** at least 6 months in the bottle