



## AUSTERUM

### BARBERA D'ASTI D.O.C.G.

Barbera is the classic, historical vine of the Monferrato area, and is mentioned in a seventeenth-century document now preserved in the town hall of Nizza Monferrato. A variety known for its eloquence and power, and for its high degree of freshness and longevity.

Austerum is a graceful, generous Barbera, classic and sincere. With a deep red colour and a heady aroma accompanied by elegant notes of cherry, raspberry, currants and wild berries; it is soft and velvety on the palate, with hints of fruit preserve and berries, and a delicate spicy note. Serve at 18°-20°C.

**Appellation**  
Barbera d'Asti D.O.C.G.

**Vintage**  
2021

**Production Area**  
Montemagno (Asti) - Monferrato  
Variety: 100% Barbera

**Quantity produced**  
N° 6.280

**Soil / Vineyard**  
Calcareous clay with silty marls and alkaline pH with considerable water retention.  
The average age of the vines is 25 years, facing south-southwest

**Vinification / Ageing**  
Crushing-destemming with floating-cap fermentation and frequent pumping over and aeration to fasten the colour and fully extract the polyphenol's notes. Duration of the fermentation: about 15 days, it refines 6 months in barrique. This is followed by bottling and further ageing in the bottle before the releasing.

**Colours / Highlights**  
Intense red with purple highlights.

**Fragrance**  
Intense, with notes of cherry, raspberry, currant and wild berries.

**Palate**  
Soft, velvety taste with delicate overtones of red fruit preserve. Balanced tannin content and a very long finish.

**Analytical data**  
Overall alcohol content: 13,5 % vol.  
Total acidity: 6,7 g/l PH: 3,4  
Residual sugar: 0,5 g/l Total dry extract: 29,7 g/l

**Sulphur Dioxide's rate**  
VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 108 mg/l SO2**.



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**BARBERA D'ASTI D.O.C.G.**

Monferrato is a land of historical autochthonous and international vines – from Ruchè to Barbera d'Asti, to Grignolino and Syrah – that create some of the most renowned red wines in Italy.

In our cellar both processes of vinification and refinement of our wines take place and the crowns and medals, bunches of grapes and stars, are results of the numerous prizes of our awarded labels, are proudly displayed.

This recognition of the quality of our red wines, in the region of the great reds, is a source of pride for us and an inspiration to continue pursuing the finest quality in our vineyards and in our cellar.

### Awards 2024



Harvest  
2021

### Awards 2023



Harvest  
2020

### Awards 2021



Harvest  
2017



Harvest  
2018



Harvest  
2018



	Bottle	Stopper	Capsule
COD. DISPOSAL	GL 70	FOR 51	C/ALU 90
COLLECTION	GLASS	ORGANIC	ALUMINUM