



MYSTERIUM

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



This Barbera is produced from the oldest vines on the estate, with medium to late harvesting and fining in Allier oak barrels. It perfectly reflects both the characteristics of the grape (with its power, fruitiness, freshness and crispness) and those given by the terroir (with its finesse, mineral aromatic complexity and harmonious tannins).

Intense red colour, with highlights between purple and black; full, intense aromas with generous notes of cherry, earth and alluring oaky notes. On the palate it is warm, full, with the right balance of tannins and an excellent, long aromatic finish. It has a considerable capacity of ageing.

Serve at 18°-20°C.

Appellation

Barbera d'Asti D.O.C.G. Superiore

Vintage

2019

Production Area

Montemagno (Asti) - Monferrato

Quantity produced

N° 12.300

Variety: 100% Barbera

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention. Age of the vineyard: 70-80 years, Guyot training, facing south.

Vinification / Ageing

Crushing-destemming with floating-cap fermentation and frequent pumping over. The fermentation vessel makes use of the natural motion of the fermentation gases to continuously move the marc and delicately extract the aromas, without oxidizing the natural fruity sensations of the grape. Fermentation for about 20 days, followed by ageing in small and medium-sized wooden barriques and tonneaux, and lastly in large 25 hl barrels for 18 months.

Colours / Highlights

Intense, brilliant red, with highlights of purple and black.

Fragrance

Generous and intense, with light touches of vanilla, liquorice, eucalyptus, ancient spices, black pepper, cherries and wild berries.

Palate

Warm, full, balanced tannins and an excellent, long-lasting aromatic finish. Always maintains its unique silky-smooth elegance.

Analytical data

Overall alcohol content: 15% vol.

Total acidity: 7,1 g/l

PH: 3,4

Residual sugar: 1,4 g/l

Total dry extract: 30,9 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 96 mg/l SO₂.

Tenuta Montemagno

La Tenuta Montemagno, è un antico casale presente in documenti datati 1563 e già indicato su mappe Napoleoniche come luogo circondato da vigneti.

MYSTERIUM

è una Barbera d'Asti D.O.C.G. superiore

prodotta con le più vecchie

vigne della Tenuta, raccolta con

voluntaria mediotanica ed

Prodotto con nostre uve Barbera con esposizione sud-sud ovest

affinata in legno di rovere. Colore rosso intenso, con riflessi porpora e nero, dal profumo ampio, intenso con leggere note di vaniglia, spezie antiche, pepe nero, chiodo e frutti di bosco, sapore caldo vigoroso, con ottima longevità può invecchiare per molti anni. Servire a temperatura di 18-20°C.

Mystorium
Barbera d'Asti
Denominazione di Origine Controllata e Garantita
Superiore



MYSTERIUM

BARBERA D'ASTI SUPERIORE 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 2025



Harvest
2019

Awards 2024



Harvest
2021



Harvest
2018



Harvest
2018



Harvest
2019

Awards 2023



Harvest
2017



Best of Show Barbera d'Asti
at 32nd Grand International Wine Award
MUNDUS VINI 2023



Vendemmia
2018

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