

# LA LUNA E I FALO

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



### WINERY

---

The over 60 hectares of Barbera vineyards are rigorously selected by our viticulturists, all with low yields; every vineyard is participant in the “Superbarbera” project.

The cuvée is blended from vineyards with slightly different soils and microclimates so that the final wine will offer a better balance between structural solidity and bouquet complexity.

Vinification is traditional, with a 10 day maceration on the skins and a 28-30°C fermentation, followed quickly by the onset of malolactic.

The wine then matures for about 12 months in small oak, about 1/3 new; here, the wine, already impressively structured, acquires a multi-layered depth of flavour and character, evolving into a richly-nuanced barbera of grace and expressiveness.

Name:	La Luna e I Falo
Class:	Red
Region:	D.O.C.G. Barbera d'Asti
Vintage:	2016
Grape Varieties:	Barbera
Case / Bottle Size:	12/750ml
Alcohol Volume:	14%

### TASTING NOTE

---

Deep ruby red.

Rich and deep, with a complex balance of violet, liquorice, and vanilla notes. Crisp and dry, with a subtly-veined background of vanilla and wild berries, which carry through to its lingering finish.

