



# CA' BIANCA



## CHERSÌ

### BARBERA D'ASTI SUPERIORE DOCG 2016

In the local dialect "Chersi" indicates a process of growth and development leading to maturity. This concept of growth is perfectly expressed in this Barbera, which is the result of an evolutionary process that starts with pruning techniques in the rows and ends in the wine glass.

**VARIETIES**  
Barbera.

**PRODUCTION DISTRICT**  
Alto Monferrato in the Municipality of ALICE BEL COLLE in the province of Alessandria.

**ALTITUDE AND ASPECT**  
360 metres above sea level, south-facing.

**TYPE OF SOIL**  
Soils composed of more or less sandy, grey-blue marl with localized sandy-conglomerate intercalations.

**TRAINING SYSTEM**  
Traditional guyot with fruiting cane of 5-7 buds.

**HARVEST**  
Grapes are harvested only by hand at the end of September and placed in crates.

**WINEMAKING METHOD**  
Once the grapes have arrived in the cellar, they are first of all pressed and destemmed and then transferred to traditional vertical fermentation vessels for temperature-controlled alcoholic fermentation, with post-fermentative maceration lasting around 15 days. This makes it possible to extract from the skins all those substances that will create complexity and body in our wine. At the end of this process, separation of the free run juice is carried out by soft pressing. We thus have the new wine ready for ageing.

**AGEING**  
Maturing takes place in steel tanks until spring, when the wine is transferred partly to French oak barrels and partly to new or used medium-seasoned barriques. After the aging period of 18 months, the various batches are blended and bottled.

**SENSORY PROFILE**  
Intense red purple hue. The nose opens to captivating, intense aromas of elegant red berry fruit, beautifully counterpointed by peppery spice and vanilla, leading to good structure in the mouth with slightly clenched tannins.

**ABV**  
14,00 %.

**RECOMMENDED CELLARING**  
In bottle laid down, preferably in a dark cellar; pleasurable even if opened six-eight years after its release on the market.

**FOOD PAIRING**  
Excellent with red meats such as bollito misto or game.

Also ideal to accompany mature or blue cheeses.

