Piagè or *"Piag"* means in piedmontese dialect *"toll"* (*"pedaggio"* in italian).

In the middle-age, during the feudalesim period, the Piagè is the place where the merchants must pay the *"toll"* at the Castle Lord, for passing through his lands.

Still today this area, where the vines are planted, is called with the same name. ed un terroir inimitabile come quello piemontese.

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**WINE**

APPELLATION:  **Barbera d'Asti D.O.C.G.**
GRAPES: **Barbera 100%**
TYPE: **dry, medium bodied red**
AGEING POTENTIAL: **2 - 3 years**

FOOD PAIRING: with terrine of meat, stuffed pasta, white or red meat, either grilled, braised or roasted. Medium aged and flavored cheeses.

FOOD PAIRING WITH PIEMONTESE DISHES: Carne Cruda alla monferrina (battuta al coltello), Pasta e Fagioli, Formaggio Toma Piemontese d.o.p. .

IDEAL SERVICE TEMPERATURE: **17° - 18° C.**

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**VINEYARDS**

ORIGIN: Cascina La Ghersa estate grown and - sourced grapes from local selected vineayrds
TRAINING SYSTEM: vertical trellis, simple guyot; grass is cultivated between the rows
AVERAGE VINE AGE: 10/15 years
PLANTING DENSITY: 5000 vines/hectares
SOIL TYPE: mainly clayey limestone  -
ORIENTATION: South /South-West facing

**HARVEST**

PERIOD: september
METHOD: hand-picked in 20 Kg. capacity baskets
YIELD PER HECTARE: 9 tons grapes (1,8 Kg. per vines), 60 hectolitres wine

**WINE-MAKING**

GRAPES PROCESSING: soft de-stemming and crushing of grapes
TYPE OF VAT: stainless-steel tanks
LENGHT OF FERMENTATION: 5/6 days, depending on vintage
FERMENTATION CONTROL SYSTEM: thermo-regulation
FERMENTATION TEMPERATURE: 25° C

**NOTES**
During the fermentation daily pumping over is carried out in order to assure an adequate contact of the must with the skins; malolactic fermenation of the wines takes place immediately after the alcoholic fermentation.

**AGEING**
After the alcoholic fermentation is finished, malo-lactic fermentation takes places. Then the wine ages for some months in concrete vat, in order to reach a perfect harmony and balance between flavours, tannins and aromas.