

VIGNASSA

Vignassa is the first vineyard that Massimo's grand-father and great grand-father replanted after the filoxera disease: *Osvaldo* and *Luigi Bologna*.

After many years the vines, grafted on the american root-stock "*St. George*" or "*Rupestris du Lot*", became more and more deformed and everybody started to call the vineyard as "*Vignassa*", which means the "*ugly-vines*".

It is funny to see that the best Barbera grapes produced at Cascina La Ghersa are from the "*ugly-vines*".

WINE

APPELLATION: **Barbera d'Asti D.O.C.G Superiore**

GRAPES: **Barbera 100%**

TYPE: **dry, high bodied red**

AGEING POTENTIAL: **over 15 years**

FOOD PAIRING: with all important meat main-courses; braised meat, roast meat, game and boar, served with sauces. Excellent meditation wine.

FOOD PAIRING WITH PIEMONTESE DISHES: agnolotti quadri "della tradizione" al ragù ai funghi, stracotto al barbera, formaggio Raschera d.o.p. .

IDEAL SERVICE TEMPERATURE: **18 ° - 19° C.**

VINEYARDS

TRAINING SYSTEM: vertical trellis, simple guyot, grass is cultivated between the rows

SOIL TYPE: mainly clayey limestone

PLANTING DENSITY: 5.500 vines/hectares

AVERAGE VINE AGE: 90 years

TYPE OF ROOTSTOCK: "*Rupestris du Lot*" or "*St. George*"

ORIENTATION: West-South/West facing

HARVEST

PERIOD: september

METHOD: hand-picked in 20 Kg. capacity baskets

YIELD PER HECTARE: 3,5 tons grapes (0,65 Kg. per vine), 22 hectolitres wine

WINE-MAKING

GRAPES PROCESSING: soft de-stemming and crushing of grapes

TYPE OF VAT: french-oak fermentation vat, 52 hl. capacity

FERMENTATION TEMPERATURE: 28/29° C

LENGHT OF FERMENTATION: 14/15 days, depending on vintage

NOTES

Before the fermentation begins the "salasso" takes place, removing part of the must to increase the mass percentage of the skins; therefore the wine is characterised by a higher content of extracts which makes it suitable for longer ageing period; malolactic fermentation of the wines takes place in casks just after the alcoholic fermentation.

AGEING

24 months in new french-oak barrels, 225 lt. capacity ("barriques"), fine grain and medium toasted

