



Castello di Razzano
CANTINE E RELAIS DI CHARME

“Valentino Caligaris” Barbera d’Asti Superiore D.O.C.G.



Grape variety: Barbera 100%
Town: Alfiano Natta
Altitude: M. 300
Sun exposure: South, south-west
Soil composition: Clay, calcareus with marly soil bottom
Production: Max. 30 HL per hectare
Summer pruning: from 30% up to 50%
Grape harvest: Manual
Vinification: Wooden vats with maceration on the skins for 50 days
Ageing: 13 months in new French oak barrique
Refinement in bottle: Min. 1 year
Serving temperature: 18°
Preservation: Protect from light, in a cool cellar with the bottle in horizontal position
Average ageing potential: 10 years. 20 years in excellent vintages
Settling: Recommended

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Average ageing potential: 2-3 years