



Marco Bonfante S.r.l.

STELLA ROSSA

BARBERA D'ASTI D.O.C.G. SUPERIORE



Stella Rossa spends its first 10 months of life maturing in Slavonian oak barrels and in French oak barriques. Thank to this ageing the wine receives a slight tannic note, which will slowly fade with the refinement in the bottle. This Barbera d'Asti is a wine really easy to be drunk, smooth and pleasant on the palate.

This wine owns its name to the vineyards which surround our winery in Nizza Monferrato, that originally belonged to Stella farm.

GRAPE VARIETY:

100% Barbera

VINEYARD:

The soil is rich of calcareous clay marl. Exposition: south, south-east. Altitude: 250 mt. asl. The microclimate is influenced of sea winds which favour the integrity and the ripening of the grapes. The good temperature range allows to have fragrant, fine and elegant wines.

Training system: Guyot

Vineyard density: 5500 plants per hectare

Harvest: Second half of September

Yield per hectare: 65hl/Ha

WINEMAKING:

50% of the yield follows a process of cold maceration, which allows to extract more noble components from the fruit. The other 50% of the yield follows the traditional process of vinification: grapes are destalked and soft-pressed and then left on the skins for 10 days.

After that the Stella Rossa is aged for a 50% in Slavonian oak barrels and the other 50% in French oak used barriques for 10 months.

TASTING:

In the glass the Stella Rossa shows a bright purple-red. It has a winy bouquet, with scents of red fruits like cherries and marasca cherry, and a very delicate vanilla note. On the palate it is dry, full-bodied, structured, with the acidity typical of this variety. It's persistent and the tannins are well balanced.

Service temperature: 16°-18°C (60°F-64°F)

Food pairing: We recommend this Barbera d'Asti with the typical dishes from Monferrato area like anchovies in green sauce, bagna cauda with cardoon from Nizza, with risotto, tajarin. In particular we advise it with the "Panissa".