

Barbera d'Asti Superiore DOCG Passum Cascina Castlet

The Producer:

The engaging, sage and inimitable Maria Borio has been at the helm of Cascina Castlet since inheriting it from her father (and his father before him...) in 1970. Maria's mark has been well and truly made on the excellent wines as well as the promotion of the area, historical varieties and women in the wine industry. A torchbearer for Barbera which when she started out would have been considered ordinary wine, it's reputation is now is far from it. Treated with care it now has more than one face.

The Wine:

Grape(s):	100% Barbera
Area:	Costigliole d'Asti
Harvest:	Hand harvested in middle of October
Vinification:	Selected fruit is placed in ventilated boxes for semi-drying for differing durations depending on the year. Pressed and fermented in contact with skins in stainless steel. 15-18 days at 25°C with frequent pump overs.
Ageing:	1 year, part in botti part in French barriques

Tasting Notes:

- The first wine to be made from semi-dried Barbera. Rich and powerful structure with hints of plum and redcurrant jam.
- Powerful an intense Barbera made from semi-dried grapes. Notable harmony and balance of flavours and structure.

Code:	1416
ABV:	15,5%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Natural Cork
Awards:	2019 - Bronze IWSC, DWWA 2023 - BRONZE



CASCINACASTLET

