

Antario

Nobody knows with certainty when humans began to grow vines, but we do know that for thousands of years they have looked to the sky and the stars for guidance in making the best choices. Antario takes its name from Antares, the brightest star of the Scorpio constellations, and is a selection of iconic wines coming from the best vineyards in Piedmont.

BARBERA D'ALBA DOC



Grapes:

Barbera.

Vineyard:

The grapes come from vineyards located near Alba in Piedmont.

Harvest:

The grapes are carefully hand-picked in the last week of September and beginning of October. Barbera is a difficult grape variety to grow - naturally high in acidity, it is particularly vital that the grapes are picked in perfect condition to achieve the right balance in the finished wine.

Vinification:

The grapes are de-stemmed and soft crushed. Fermentation is temperature controlled at around 25 °C, never exceeding 27 °C, with frequent remontage being carried out during fermentation. Skin contact is carefully controlled to last as long as possible without extracting hard and bitter tannins. Malolactic is induced with selected bacteria following primary fermentation.

Ageing:

Barbera d'Alba is the result of special care and an accurate grapes selection in the vineyard. The refining process in the cellar lasts 14 months, aged for 6 in oak barrels followed by a period of ageing in bottle.

Winemaker's notes:

Ruby red in color, with a raspberry bouquet, this wine is smooth and well rounded on the palate with moreish black cherry flavours and hints of cinnamon, cocoa and liquorice. Perfect with salami and all sorts of pasta dishes. Will age well.