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A complex but feminine Barbera, real and straight-forward, totally without make-up.

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LA GIRONDA LA GENA BARBERA D'ASTI SUPERIORE DOCG



While the Galandrino family attended their own vineyards for generation, it was not until the year 2000 that Susanna and her husband Alberto decided to sell their winery equipment business to return to their roots. In the process they recovered vineyards in the Nizza, the heart of the Monferrato region in Piedmont, which was declared a World Heritage Zone by UNESCO in 2015. Nizza is famous for the outstanding quality of the Barbera wines.

Since 2004, Susanna and Alberto farm their land following organic principles. They see their wines as ambassadors of the warmth and soul of their terroir. Each sip tells the story of their passion.



Susanna & Alberta Galandrino

Viticulture

The hilly territory with elevation reaching three hundred and fifty meters and soils prevalently sandy- clayey makes this region very suitable for viticulture and enables to create the famous Barbera wines with outstanding quality.

The climate is Mediterranean with hot summers and rainy winter months with temperatures above 0°C.

All complemented by the family's passionate farming, following the organic principles.



Vinification

Susanna's and Alberto's passion in the vineyards continues in the cellar. The methods of pressing, fermentation and maturation are individually and carefully chosen for every wine they want to create. The aging in stainless steel vats maintain a young and lively taste.

The created wines are outstanding ambassadors of the warmth and soul of their terroir and their passion, which you can taste with every sip.

La Gironda La Gena Barbera D' Asti DOCG



LA GIRONDA LA GENA BARBERA D'ASTI DOCG



SKU:	812031
Region:	Piedmont/ Monferrato
Classification:	Barbera d'Asti DOCG
Vintage:	2016
Grapes:	100% Barbera
Vineyard:	Selected vineyards in the Monferrato hillside around Nizza
Soil Composition:	Silt, sands, clay
Vineyard Training:	Guyot
Density/Yield:	45 hl/ha
Fermentation:	Temperature controlled fermentation in stainless steel vats
Aging:	Six months in barrel, long aging in the bottle
Alcohol:	14.7%
Residual Sugar:	1.3g/l
PH:	3.56 g/l
TA:	5.6 g/l
Free SO₂:	21 mg/l
Total SO₂:	75 mg/l

Tasting Note:

This full-bodied and persistent Barbera is authentic and straight-forward, totally without any makeup. Complex yet delicate it is complemented by the intense, fruity bouquet and the bright ruby red colour.

Pairing suggestion:

The pleasant wine is an ideal choice to serve throughout a meal, especially with rich and tasty rice and pasta dishes, Piedmontese mixed boiled meats, roast and braised meats, and medium-mature fatty cheeses. Try it with Bagna Cauda.

Sales Facts:

- The family's first Barbera
- long aging in the bottle
- The producers, Susanna and Alberto, felt "genati" ("shy and full of humility"), as they say it in Piedmont, when they tiptoed into this brand-new sector full of enthusiasm and particular reverence towards growers with greater expertise

La Gironda La Gena Barbera d'Asti DOCG