



“ A young, uncomplicated Barbera, perfect for serving slightly chilled during warm summer months. ”

LA GIRONDA LA LIPPA BARBERA D'ASTI 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.

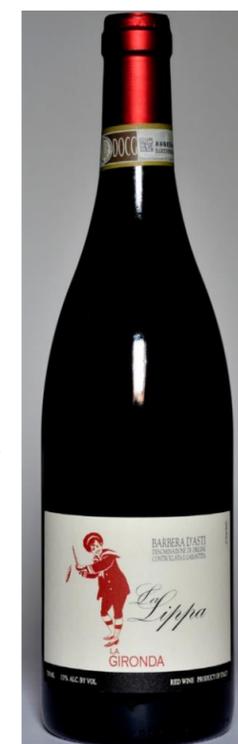


Susanna & Alberto Galandrino

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.



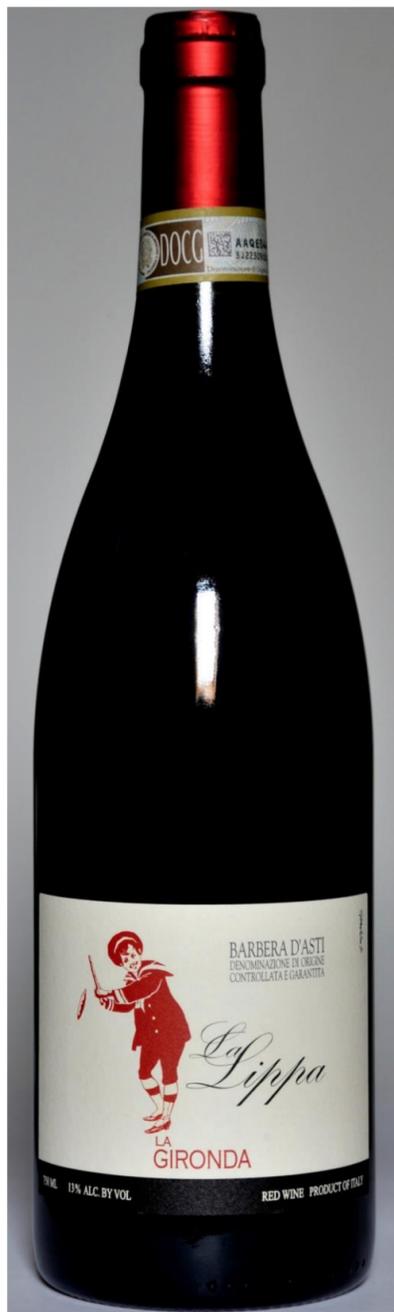
Vinification

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 LIPPA BARBERA D'ASTI DOCG



SKU:	812029
Region:	Piedmont/Monferrato
Classification:	Barbera D'Asti DOCG
Vintage:	2018
Grapes:	100% Barbera
Vineyard:	Selected vineyards in Monferrato hillside around Nizza
Soil Composition:	Silt, sands, clay
Vineyard Training:	Guyot
Density/Yield:	45 hl/ha
Fermentation:	Temperature controlled in stainless steel vats
Aging:	in stainless steel to maintain its young and lively taste
Alcohol:	14.2%
Residual Sugar:	4.1 g/l
PH:	3.59 g/l
TA:	5.76 g/l
Free SO2:	25 mg/l
Total SO2:	63 mg/l

Tasting Note:

This young, uncomplicated Barbera has a dry, tangy flavour with an intense scent of red fruit and a ruby red colour with purple highlights.

Pairing suggestion:

The perfect choice for a barbecue with friends and to pair with a rice, pasta or dishes of various ethnic backgrounds. A surprising and great combination with fish, especially in soups.

Sales Facts:

- Perfect for serving slightly chilled during warm summer months and a carefree enjoyment with a group of friends
 - Aged in stainless steel to maintain its young and lively taste
- versatile food companion