

LA GIRONDA LA GENA 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.

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 without standing 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.

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SKU: 812031

Region	Piedmont/Monferrato
Classification	Barbera d'Asti DOCG
Vintage	2020
Grapes	100% Barbera
Soil Composition	Silt, sand and clay
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Temperature controlled in stainless steel vats
Alcohol	14.7 %
Residual Sugar	1.3 g/l
PH	3.56 g/l
TA	5.6 g/l
Free SO2	21 mg/l
Total SO2:	75 mg/l

TASTING NOTES

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 andthebrihtruby 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.