

MASSIMILIANO VIVALDA

Amistà

Origin: Italy

Location: Nizza Monferrato

Variety: 100% Barbera

Appellation: Barbera D'Asti Superiore



Characteristics: Intense red in color with orange highlights; on the nose it's complex, delicate and bouquet of ripe red berries, spice and hints of vanilla; on the palate it is full, rich, elegance, with a gentle tannic structure. It's a wine of superb structure and density.

Vine Training Method: Guyot.

Harvest Period: 10/25 October.

Maximum Yield: 45 quintals per hectare, corresponding to 32 hl/ha approximately 140 cases/acre.

Minimum Alcohol: 14,0 % vol.

Total Acidity: 6 %

Fermentation: Begins in stainless steel tanks at 30°C; the temperature is lowered to 22° C. and the wine is transferred to new oak barriques (to complete alcoholic and malolactic fermentation).

Maturation: New oak barriques for a minimum of 12 months.

Refinement: At least 6 months in the bottle.



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