

# De Forville



## Barbera d'Asti Cascina Buc



### At a Glance:

- **Appellation:** DOC Barbera d'Asti
- **Uvaggio:** Barbera (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.5-5.8 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Ca del Buc cru in Castagnole Lanze
- **Soil Types and Compositions:** Limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1996 at 4,500 vines/ha
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaion lasts 10-14 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 12 months in 50-60-hl neutral Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Plate filtration
- **Sulfur:** Applied at harvest, vinification, rackings, and bottling

### In The Glass:

A touch more racy with notes of game, this Barbera speaks of its origins in the Asti district as opposed to the more somber and elegant wines from the Alba zone.