



Poderi Elia Barbera d'Asti DOCG

Federico Stella has very old Barbera vines on his Barbaresco estate, and he refuses to tear them out to make the more valuable wine, because the wines they produce are so tremendous. Thus, his Barbera d'Asti -- which is spectacular and classically styled. The freshly pressed cranberries on the nose are delightful, and accentuated by lush, but bright pomegranate. As always with the wines of Federico Stella, the tannins are very softly integrated, always granular and unimposing. One of the best Barberas around.



LOCATION

Piedmonte, Italia.
(Neive)
4 hectares.



SOIL

Calcareous and clay.



ESTATE

Poderi Elia.



VINE

Training: Goyot.
Yield: 70 quintal per hectare.



WINEMAKER

Federico Stella.



VINIFICATION

Fermentation at controlled
temperature in stainless
steel vats.



VARIETALS

100% Barbera.



BARREL

French oak.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

8-12 months in the barrel.



ACIDITY

6 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

14% by volume.



FOOD PAIRING

Fresh basil and pine nut pesto rubbed
whole barbeque chicken, zucchini and
yellow squash topped with parmesan.



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