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# Strada Del Sole Barbera d'Asti

NOCETO MICHELOTTI

Piedmont, Italy 

|              |                 |
|--------------|-----------------|
| VINTAGE:     | 2005            |
| VINEYARD:    | Estate          |
| COMPOSITION: | Barbera (100)   |
| HARVEST:     | September 2005  |
| COOPERAGE:   | Stainless Steel |
| BOTTLED:     |                 |
| T. ACID:     | 6.7 g/L         |
| PH:          | 3.5             |
| ALCOHOL:     | 13.00%          |
| PRODUCTION:  |                 |
| VINE AGE:    | 12-35 years     |
| TYPE:        | Red             |

#### WINEMAKER'S NOTES:

Our STRADA DEL SOLE Barbera d'Asti is a smooth dry and medium bodied single estate red wine and has been passionately created with hand harvested Barbera grapes typical of this Piedmont region from our vineyards and bottled on our estate. The grapes have been washed and dried in our unique grape washing and drying machine before being fermented in small stainless steel temperature controlled vats at a temperature not exceeding 18 C. We have aged the wine after bottling in our elegant personalized bottles for a minimum of 8 months prior to being released.

It has a ruby and violet red color with an aromatic nose of cherries, raspberries and plums. On the palate it is enjoyable fresh and smooth with an elegant balanced finish.

This light bodied and young and fruity red wine may be enjoyed now with hors d'oeuvre, red meat or cheese and should be served at 16 C to 18 C. or may be cellared for a further 3 years.

#### REVIEWS:

“ 86 Points

*Shows attractive aromas of strawberry and Indian spices. Medium- to full-bodied, with a tangy citrus acidity and a medium finish. Drink now. 500 cases made. ”*

— WINE SPECTATOR

“ Due Bicchieri

”

— GAMBERRO ROSSO

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