



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barbera d'Asti "Il Bergantino" DOCG

The flagship wine of the winery, the grapes are of the estate's finest and oldest vines (almost fifty years old, with south-facing exposure and calcareous marl soil). Il Bergantino spends fifteen months in barrique and tonneaux, showing just how well Barbera does with oak. Concentrated, full-bodied and opulent.

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**Wine exported to:** USA, Japan, Australia

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### Most recent awards

**VINOUS:** 90

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Winemaking and Aging

Grape Varieties:	100% Barbera
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	2 weeks
Type of yeast:	Indigenous
Fermentation temperature:	20-28 °C (68-82.4 °F)
Maceration technique:	Pumpovers and délestage
Length of maceration:	4 weeks
Malolactic fermentation:	Yes
Aging containers:	Barrique and tonneaux
Container size:	225 liters and 900 liters
Type of oak:	French
Bottling period:	September
Aging before bottling:	15 months
Closure:	Cork



Organic:	No
Vineyard name:	Schiavino
Vineyard location:	Vignale Monferrato
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	308 meters (985 feet) above sea level
Yield:	60 quintals/hectare

Exposure:	Southern
Age of vines:	47 years old
Time of harvest:	Late September/Early October
Total yearly production (in bottles):	5,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Mahogany in color; meaty nose with mineral and cherry aromas, with notes of vanilla, cocoa and tobacco as well as herbal notes like mint and basil; mouth-filling, balanced acidity with a long finish.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Roasts, red meat, game and aged cheese.
Aging potential:	10 years
Alcohol:	Alc. 15.5% by vol.
Winemaker:	Matteo Macchi