



BRUNO LAFON

wine selection



Italy, Val Di Luna, Barbera D'Asti Superiore DOCG, Rouge

Barbera D'Asti Superiore DOCG, Italy

Val di Luna stands for excellent quality wines from the heart of Piedmont, the traditional wine growing region of Monferrato. When it comes to production, V.D.L. make only 3,000 bottles of each wine per year. It's not about quantity, but about class. Luigi Carlini, V.D.L. producer, wanted to make his grandfather Antonio's dream come true: produce wines that are honest yet complex.

PRESENTATION

For hundreds of years the Barbera grape variety has been cultivated in the hills of Monferrato. The heat during the day and the cool nights enhance the typical fruity taste of the grapes.

LOCATION

Nizza Monferrato (Piemonte)

TERROIR

Clay and limestone

IN THE VINEYARD

Elevation : 250 m

Average Vineyard age : 30 years

WINEMAKING

After the destemming-crushing of the grapes, the must is transferred and in the appropriate temperature controlled vinifiers. Alcoholic fermentation with maceration lasts 7/8 days at a constant temperature of about 26 ° C for to be able to best extract the aromas of the vine. During the maceration they come periodically automatic pumping over to extract the substances polyphenols present inside the peel.

AGEING

At the end of the alcoholic fermentation it comes immediately the malolactic one started in stainless steel tanks at a temperature of 18 ° C. After fermentation, the wine is aged in oak barrels 75 hl

French wine and in barrique where it rests for about 12 months. After a further a month's rest in stainless steel.

Total acidity :5.45 G/L

Residual sugar : 0.37 g/L

VARIETAL

Barbera 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

Bruno Lafon Selection

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TASTING

Developed aromas of black cherry, meaty notes, black olive, and polished oak. Rich texture yet keeps to a leaner, lighter style. Dry, savory, fruity with aromas of dried figs and a great finish elegance.

FOOD PAIRINGS

Tagliatelle with mushrooms, lasagna. Red meats (braised, roasted) and game, Excellent with blue cheese, seasoned and spicy cheeses.

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