

# Barbera d'Asti

## Olek Bondonio

**LOCALITY:** Italy – Piedmont - Asti

**APPELLATION:** Asti

**GRAPE VARIETY:** Barbera

**WINEMAKER:** Olek Bondonio

**VINEYARD:** The vines grow on firm clay-limestone soils.

**VITICULTURE:** Organic (not certified)

**WINEMAKING:** Fermentation takes place with ambient yeasts in large cement tanks. Only grapes and a small amount of sulfur are used throughout the winemaking process. Fermentation on the skins involves regular pump-overs and occasional rack-and-return. After fermentation, the wine is raked once or twice, followed by a spontaneous malolactic fermentation.

**AGING:** Aged for 12 months in large oak barrels.

**BOTTLING:** Neither fined nor filtered. Only 40-50mg/L of total SO<sub>2</sub>.

