



## A Posto Piemontese Barbera



**Winery:** A Posto  
**Region:** Monferrato  
**Locale:** Nizza Monferrato, Italy  
**Designation:** Piemonte DOC

**Site:** From vineyards near Nizza, on hilly sites from 2-300 meters in elevation, with soils of stony, calcareous clay. The vineyard is farmed using a protocol of *agricultura integrata*, following principles of sustainable agriculture, in order to protect the enological heritage through low-impact farming. This means intervening only and exclusively when necessary and with minimal treatments, for the health of both consumers and those who work in the vineyards.

**Grapes:** 100% Barbera

**Fermentation and Aging:** Straightforward, clean winemaking. Grapes are hand-harvested. After picking, crushing and destemming the Barbera, the grapes undergo a short cool maceration before fermentation begins. The alcoholic fermentation is relatively short, in order to prevent introduction of hard tannins, after which the wine is racked off the skins and settles for a period in tanks, where the malolactic fermentation will commence. After the Malo, the wines will be racked a second time, to settle in large vats before being assembled and bottled with the least possible sulfur, and rests in the bottle till it goes to market in the spring of the following year.

**Notes:** A Posto Barbera is fresh and fragrant on the nose, with classic aromas of red fruit, with a pleasing floral note. In the mouth it is straightforward and refreshing, with mouthwatering lift provided by Barbera's naturally excellent acidity. Vinified and raised in Stainless, A Posto shows Barbera's purity and deliciousness unadorned. Great with food or on its own - a wine with true "second glass-ability."