

Cascina Luisin®
dal 1913

BARBERA D'ALBA AXILIUM

Average age of productive vines: 65 years.

Exposure: East.

Comune: Barbaresco (Asili).

Altitude: 320 mt.

Growing Method: Classic Guyot.

Grape yield: 45 to 50 quintals per hectare.



Grape variety: 100% Barbera.

Harvest date: early October.

Vinification, fermentation and maturation:

approximate 10 to 12 days at controlled temperature of 28°C in order to exalt elegance, power and strenght of this historical cru at Barbaresco.

Contrary to Barbera Maggiur, malolatic fermentation and maturation take place in 1 hl Slavonian wood barrels . Its taste is thus a bit more harmonius and the fine tannins blend well with a fragrant and less rustic flavor.

Aging: 12 months in bottles

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