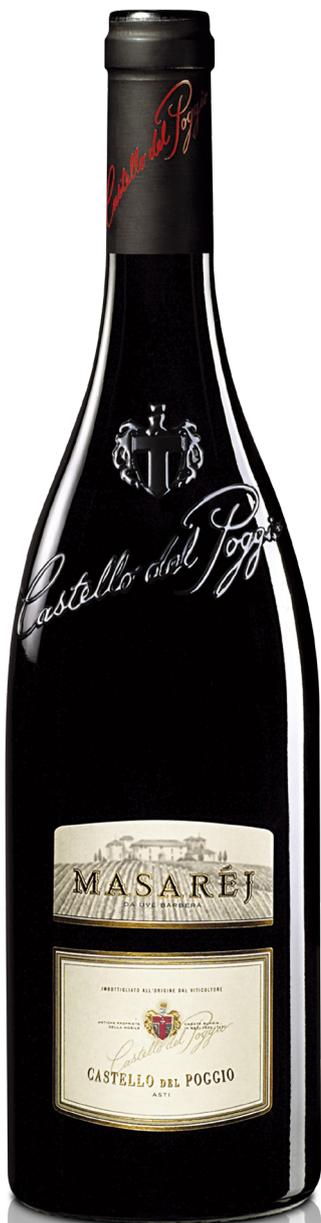




CASTELLO DEL
POGGIO

Asti has been known over the centuries as an emblem of Italian viticulture and oenology. The Castello del Poggio estate is located in this extraordinary area, once the chosen arena of the legendary Knights Templar. The estate, with its noble heritage, owes its name to the medieval fortification that once belonged to the Counts Buneis, and is now the most extensive, single wine-producing land mass in Piedmont. It is dedicated to the cultivation of autochthonous vines that have become ambassadors of the Piedmont region worldwide, including Barbera.



Masarej 2015

The highest expression of the autochthonous Barbera varietal and of the territory, Masarej is a wine that maintains an enviable freshness. Initially, the palate is surprising because it winningly reconciles the opposing forces of acidity and structure. It embodies the Asti terroir impeccably. It proffers deep red fruit, cherry and leather, as well as a slightly gamy tendency. A red wine with sublime finesse, Masarej ages in wood and the bottle for about two years.



APPELLATION

Barbera d'Asti DOCG



PRODUCTION AREA

Asti



HARVEST

2015



GRAPES

100% Barbera



HARVEST PERIOD

Mid-October



HARVEST METHOD

By hand with bunch selection

CLIMATE

2015 was an extremely elegant and qualitatively excellent vintage, and one of the most memorable in history. The winter, with heavy rain and snow ensuring excellent water reserves, was followed by a mild onset of spring. Budding and flowering proceeded uniformly and early compared to the previous year. The season continued with a succession of showery intervals. The summer, on the other hand, was particularly hot and dry with above-average temperatures but, thanks to the abundant water reserves accumulated during the winter, the vineyards were not subject to stress. The harvest began about ten days earlier than usual, enabling the grapes to reach perfect balance.



CASTELLO DEL POGGIO



PLANT DENSITY
4,500 vines/ha



YIELD PER HECTARE
38-40 q/ha



ALCOHOL CONTENT
14% vol



SERVICE TEMPERATURE
16° - 18° C



AVAILABLE FORMATS
750 ml – 1500 ml



AGEING POTENTIAL
15-25 years



FIRST VINTAGE PRODUCED
2000



TOTAL BOTTLES PRODUCED
6,000

LAND AND SOIL TYPES

In the municipality of Asti, in Asti's rolling hills: the soils are clayey-loamy-silty, sub-alkaline and deep, having evolved on eluvial-colluvial deposits covering the older formations attributable to the Lugagnano's 'Badlands' (Argille di Lugagnano) and Asti's 'Sands' (Sabbie di Asti).

VINE TRAINING

Classic Guyot

WINEMAKING AND AGEING

After the pressing and de-stemming of manually-harvested grapes, traditional red wine vinification occurs with long maceration on the skins, lasting from 25 to 30 days. Malolactic fermentation follows in 25 hl-barrels. Ageing in tonneaux lasts about 14-16 months and then in the bottle for another 8 months.

TASTING NOTES

COLOUR: garnet red with purple hues.

BOUQUET: intense notes of ripe fruit including cherry and blackberry and spicy hints of vanilla and cinnamon.

FLAVOUR: full, mellow and rounded, backed by a pleasant freshness.

FOOD PAIRINGS

Perfect with game, beef, ravioli, matured cheeses and sharp marbled cheeses, it also pairs exceedingly well with autumnal delights such as mushrooms and truffles.