GOZZELINO®

Viticoltori dal 1914

BARBERA D'ASTI DOCG SUPERIORE "SERGIO"

PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey, tuff and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot"

YIELD PER HECTARE: 90 quintals

AVERAGE AGE OF VINES: 20-30 years

GRAPES: 100% Barbera

VINIFICATION AND AGEING: Selection and picking of the grapes. After a soft crushing, we have the fermentation at 28-29° in a steel tank that is accompanied for a month by submerged cap macerations. The ageing continues in big wooden barrels ("Allier" french oak) of 3000 litres for at least 24 months.

COLOR: Garnet red, tending to brick.

FRAGRANCE: Bouquet of roses and balsamic notes of eucalyptus alternate with little red fruits (black cherry and currant), herbs (thyme and oregano) and spices.

FLAVOUR: Full, velvety and enveloping, of great freshness and structure. Hints of blackberry and blueberry in the finish.

ALCOHOL CONTENT: 14,5%

TOTAL ACIDITY: <5,5 gr./l

RESIDUAL SUGARS: <1 gr./l

PAIRINGS: Red meats and highly aged cheeses.

SERVICE TEMPERATURE: 18°C. We suggest to open the bottle at least one hour before the service

AWARDS

2024 CONCOURS MONDIAL DE BRUXELLES MEDAGLIA D'ORO (ANNATA 2019)
2024 AIS VITAE > 3 VITI (ANNATA 2018)
2024 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2018)
2024 MERANO WINEHUNTER AWARD > 90 PUNTI (ANNATA 2017)
2024 DECANTER WORLD WINE AWARDS > 87 BRONZO (ANNATA 2018)
2024 DECANTER WORLD WINE AWARDS > 89 BRONZO (ANNATA 2019)
2024 LUCA MARONI > 91 PUNTI (ANNATA 2018)
2023 AIS VITAE > 3 VITI (ANNATA 2017)
2023 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2017)
2023 DECANTER WORLD WINE AWARDS > 88 BRONZO (ANNATA 2017)
2023 LUCA MARONI > 91 PUNTI (ANNATA 2017)
2022 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2016)
2022 MERANO WINEHUNTER AWARD > 90 PUNTI (ANNATA 2016)
2022 DECANTER WORLD WINE AWARDS > 88 BRONZO (ANNATA 2017)
2020 DECANTER WORLD WINE AWARDS > 93 ARGENTO (ANNATA 2016)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.

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