



BAVA Stradivario Barbera d'Asti Superiore DOCG 2011



Country

Italy

Appellation

Barbera d'Asti Superiore DOCG

Region

Piemonte

Varietal Blend

100% Barbera

Winemaker

Paolo Bava

Alcohol Content

13.5%

Total Acidity

5 g/L

Residual Sugar

<3 g/L

pH

3.65

HISTORY

The history of the Bava Family starts in Cocconato, a village that rises steeply up the hillsides of the Monferrato Astigiano. The Bava Family has grown grape vines in this territory since 1600; and, in 1911 in the very same area the family built their first wine cellar. Since then, over a hundred vintages have gone by, with four generations following one another.

This Barbera wine's label features the most famous violin of all, due to the Bava family's passion for its sound and music. Over the years Stradivario has proved to have a great longevity and character - a wine to taste today but to save for the years to come and is only produced during the best vintages.

VINIFICATION and MATURATION

Stradivario was born in the most important cru in Cocconato, from Pieve di Cocconato d'Asti vineyard with vines planted in clay and limestone of an average age of 40-years-old. Bava has grown their own Barbera vineyard since the '80s. The 2011 was a surprisingly hot vintage, with well-ripened grapes with high sugar and low acidity. Bava harvested during the last week of September to preserve the freshness in the wine and to maintain the grapes safe due to heavy rainfalls that hit in October. The alcohol maceration is relatively short but intense, with rising temperatures until the wine reaches the highest expression of its color. 53-hectolitre vats made of untreated French oak are used for fermentation. After a slow and natural decanting process, the wine is transferred into new barriques for 18 months and then bottled without being filtered.

TASTING NOTES

Stradivario has a beautiful red deep color. The fruity notes of dried cherry and blackcurrant are really elegant, with the nose opening up with balsamic notes and white pepper. In the mouth it's smooth, the tannins are completely well-integrated and the taste it's complex and well-balanced.

