



## BAVA Libera Barbera d'Asti DOCG 2020



### Country

Italy

### Appellation

Barbera d'Asti DOCG

### Region

Piedmont

### Sub-Region

Nizza

### Varietal Blend

100% Nebbiolo

### Winemakers

Paolo Bava

### Alcohol Content

13.86%

### Residual Sugar

1.2 g/L

### Total Acidity

6.2 g/L

### Total Sulphur

38 mg/L

### pH

3.48

### HISTORY

Since 1600, the Bava Family has grown grape vines in Cocconato, a village that rises steeply up the hillsides of the Monferrato Astigiano territory, founding their winery there in 1911. Over the past century, six generations have carried on their family winemaking traditions and have expanded their vineyards to include prized estates in Barolo and Nizza. Concentrating on high quality Barbera, Nebbiolo and traditional indigenous varieties, Bava is dedicated to creating pure and delicious expressions of their historic Piedmontese terroir.

Libera in Italian means free. This bottling is free from wood and conventions.

### VINIFICATION and MATURATION

Bava's Pianoalto estate in Crena hosts wonderful Barbera vineyards, gathered around the farmhouse on the Crena hill, overlooking the delightful village of Agliano and its thermal springs in the valley. The vineyards on the hilltop are flat with limestone soils, where Libera is produced from Bava's young barbera. Fermentation takes place in stainless steel tanks with manual punching down of the cap allowing a gentle extraction of tannins. All wines produced in this farmhouse are prestigious and highly representative on the most classical area of Monferrato Astigiano. The weather flag that appears on the label represents the one on the rooftop of the Pianoalto Farmhouse. Libera refines in bottle before being released.

### TASTING NOTES

Intense ruby red, fragrant nose with scents of wild prune, black cherry jam, pepper. Dry but enveloping in the mouth with sweet notes of red fruits; balanced alcohol content and stunningly soft thanks to its reduced acidity.

