



# TOURGNÀ

## Barbera del Monferrato Superiore DOCG Certified Organic by Icea



### VINEYARD

**Location:** Municipality of Ovada sheet no. 1 map section 490p

**Aspect:** South facing

**Soil type:** silt loam with a subalkaline reaction

**Grapes:** 100% Barbera

**Vines per hectare:** 4500

**Cultivation system:** Counter-espalier with Guyot pruning.

**Growing Techniques:** The Castello di Grillano uses organic farming methods avoiding not only synthetic pesticides, weed killers and 'chemical' fertilisers, but also preserving soil fertility through appropriate wine-making practices and green manures, in harmony with nature. As a result, the soil is revived. The vineyard's balanced management is ensured by proper pruning methods based on the plant's physiology, careful canopy management (green pruning and leaf-stripping), accurate checks of the grapes' sanitary conditions, and, in particular, by controlling production (bunch thinning). These operations are carried out manually by expert wine-growers and ensure high-quality wine fully expressing its terroir.

**Harvesting period:** Beginning of October.

### CELLAR

**Vinification process:** after an accurate selection, the grapes are pressed and macerated for a long time, allowing for maximum extraction from the skins. Only the immediate transfer of the still cloudy wine into large oak barrels allows a slow but effective transformation to occur. After wine is left to age in wood for two years and then into bottles for at least six months.

Become one of the best expressions of Barbera del Monferrato in the world.

### TASTING NOTES

Purple red with lively and charming garnet highlights. Heady and distinctive bouquet developing hints of dried fruit, complemented by an oak accent. Tantric taste, expressing the uniqueness of each individual characteristic, thus representing the perfect blend of the winemaker's work to include the bottling stage.

### ANALYTICAL DATA

| Vintage               |       | 2015  | 2018  |
|-----------------------|-------|-------|-------|
| Alcohol content       | % vol | 13,82 | 14,14 |
| Total acidity         | g/l   | 5,9   | 5,77  |
| Solid residue         | g/l   | 26,7  | 29    |
| Total sulphur dioxide | mg/l  | 58    | 70    |



**CERTIFICATIONS:** Castello Grillano' wines are certified ORGANIC by ICEA