

valter bosticardo

Rusticardi 1933

Barbera d'Asti Superiore DOCG

A fabulous vintage producing a unique, once-in-a-lifetime wine?... I wouldn't say that!!! The exceptional quality of this wine results from a combination of favourable elements: the area, the farming techniques, the age of the vineyard, the winemaker's style, the aging in oak and, most of all, the vinetender's philosophy. All of these went into the creation of "Rusticardi 1933", a wine of remarkable longevity, but one whose elegant concentration makes it extremely enjoyable when young too.



CHARACTERISTICS: a very successful wine, elegant and well-balanced in every respect. Thick ruby red with a purple rim. The nose is an explosion of intense and diverse flavours, rich and sweet, with little black fruit blending with the toasted hint of coffee and oak, all framed in beautiful balsamic eucalyptus. On the palate, this wine has class. It is very rich in extract and particularly supple, with thick texture, sharp tannins and an enjoyable freshness. It develops over the years, capitalizing on the toasty notes of oak.

VARIETAL: 100% Barbera • **ALCOHOL:** 15,5%

YEAR OF PLANTING: vineyard of the 1933

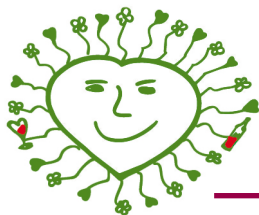
CLUSTER THINNING: 60% reduction by thinning out the bunches in early August.

FERMENTATION: stainless steel tanks under controlled temperature for approx. 12 days.

AGING: in exclusively new French oak barriques for 22 months, followed by at least 12 months in the bottle.

LONGEVITY: this wine will certainly improve with the years and... I'd really like to taste it in twenty years'time!

FOOD PAIRINGS: any food, provided it's good.



tenuta dei fiori

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