

BARBARESCO DOCG/CGDO

CASCINA LA POLASTRA

Grapes:	100% Nebbiolo from vineyards in the municipality of Neive (province of Cuneo) mainly exposed to south characterized by clay and calcareous soils.
Version:	Still.
Vinification:	Traditional, with fermentation and maceration in steel with selected yeasts at controlled temperature. Fermentation with reassembly for a minimum of 20 days.
Refining:	For more than 20 months, of which 10 in oak barrels. Lowest in sulfites.
Alcohol content:	14 % vol.
Color:	Bright garnet-red color with orange reflections.
Flavor:	Intense and fruity, you can perceive the fruits of the forest, spicy nuances, and a hint of rose.
Taste:	Enchanting, robust, complete, and rightly tannic on the finish.
Food pairings:	Meat, roasts, game, and aged cheeses.
Available sizes:	75 cl

Barbaresco DOCG/CGDO “La Polastra”, is made in the hills along the Parodine road, beside the Cascina Polastra, leading to Capriata, San Cristoforo, and then back to Gavi, exactly where the first vines appeared, such as Nebbiolo, Barbera, and Dolcetto.

The project then evolved, extending across the wine landscape of Langhe, Roero, and Monferrato, in Neive, where the history of Barbaresco began.



Cascina La Polastra sas
Cascina Polastra 26
15060 Capriata D'Orba (AL) - ITALY

Cell. +39 391 3934375
+39 347 4560680
e-mail: vinilapolastra@gmail.com
cascinalapolastra@gmail.com
www.lapolastra.it