



Ventidimarzo

This Barbera D'Asti Doc "VentidiMarzo" is one of the Cossetti family's memorial wines named to honour the birth of Clementina Cossetti's first child. It is meticulously made with the best grapes from the family's "San Colombano" estate in Castelnuovo Belbo, a small village in the prestigious Nizza Monferrato wine growing area of Piedmont. The Cossetti family have always been fastidious about grape quality, they ensure low yields at each harvest and consequently produce grape bunches with optimum characteristics for the terroir. This top quality Barbera has been bottled in the traditional style, a testament to the fact that you can produce a quality Barbera without the need for "oaking". Barbera styles can be very confusing as is the continued debate about traditional versus modern wine making methods. The modernists often favour the use of oak barrels and to be fair, the higher acids lower tannin Barbera grapes, do often benefit from spending some time in wood. Unfortunately however this has resulted in many Barbera wines appearing on the markets that are too ripe, too soft and overwhelmed with wood. We think that whatever method is used to make the wine the one thing that makes the difference is the quality of the grapes the wine maker starts with. The care with which the Cossetti family have taken with their grapes is reflected in Ventidimarzo, a wine that would grace any dinner party through its presentation and quality.

Clementine Cossetti states: *"We desire to unite the values of tradition with the best of modern wine making to produce a wine of great character. We have achieved this perfectly in this VentidiMarzo [meaning 20th March in English]. This traditional quality Barbera evokes memories of the springtime which first dries then awakens the vineyards of the San Colombano family estate. After the vines have slept through the long winter there is the miracle of spring's rebirth to produce the grapes of origin for this wine. Although not refined in the barrel nevertheless the wine is strong and structured. Typical of the best of soil conditions, position and good viticulture, this is a high end Barbera that has won much praise from famous wine experts such as Luca Maroni, Paolo Masobrio and many others"*.

VentidiMarzo Barbera D'Asti DOC

The hand picked Barbera grapes are transferred in small boxes for crushing. This protects the grapes and ensures none of the vital juice flavour is lost in transport. After crushing fermentation takes place in stainless steel tanks at a temperature of 28 – 30 degrees centigrade. The malolactic fermentation takes place during the 30 – 40 days after the solid grape remnants have been filtered off. This is an elegant wine with light tannins and Barbera natural acidity, fresh but structured. The colour is intense ruby red with delicate scents of cherry and plum. It rewards the palate with balance, softness and structure.

PRODUCER	Cossetti
Variety of grape	100 % Barbera
Production area	Castelnuovo Belbo [Province of Asti]
Appellation	Barbera D'Asti
Alcohol Volume	14%
Soil	Clay marl with SEast exposure
Harvesting	October
Fermentation	8 - 10 days
Ageing before release	Stainless steel tanks for 8 months then a minimum of 9 months in the bottle before release - drink within 5 years
Bottling	May/June
Serving temperature	16°C - 18°C
Food Pairing	Excellent with all meat but even better with red meat and strong game. Good with cheese, excellent with strong cheeses, meat pasta dishes and hearty stews.

