

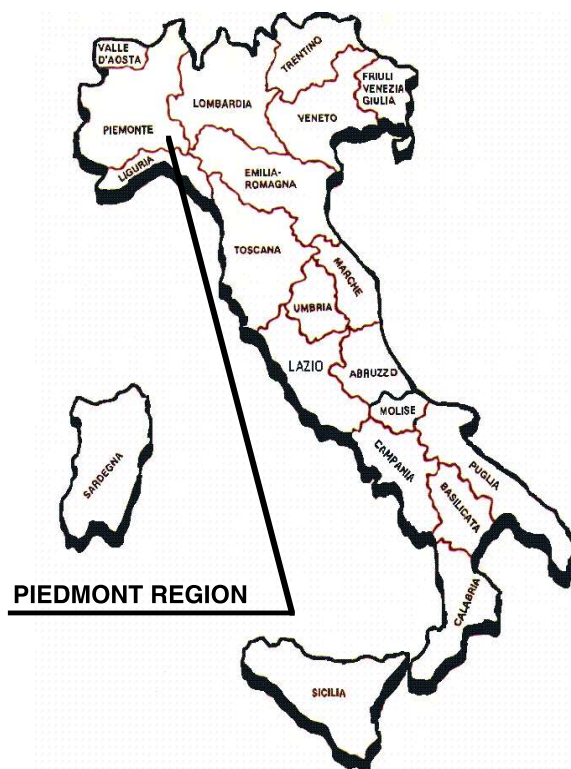


*Tenuta*  
**LA MERIDIANA**



*Le Gagie*

BARBERA D'ASTI  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**ESTATE** : Tenuta La Meridiana

**WINE** : Barbera D'Asti D.O.C.

**SINGLE VINEYARD** : "Le Gagie"

**GRAPE** : 100% Barbera

**REGION** : Piemonte

**CITY** : Montegrosso d'Asti

**SOIL** : Clay - Limestone - Limestone/Siliceous

**TASTING NOTES** : **COLOR:** Ruby-red with purple highlights.

**NOSE:** intense and elegant it recalls black berries and flowers.

**TASTE:** dry, medium to high body with soft tannins and good acidity.

**COMMENTS** : "**Le Gagie**" is one of the THREE single vineyard Barbera d'Asti DOC that Giampiero Bianco makes in his estate Tenuta La Meridiana.

"Le Gagie" is a dialect name that means "The Oak Trees", and the wine keeps this name because the vineyard is all surrounded by them.

The grapes are carefully hand harvested and selected in October and they come exclusively from this little single vineyard, therefore the wine gets a very distinct and unmistakable identity.

Giampiero still ferments all his Barbera in the traditional concrete vats which naturally stabilizes the temperature and enhances the tartaric precipitation, making the wine softer and more gentle on the palate.

Four months after harvest the wine is transferred into big oak barrels where it rests for about 12 months. The barrels are made using French oak but they are shaped into the Italian traditional big size (800 gallons).

It is an excellent wine easy to be enjoyed at lunch and dinner with any pasta dish, red meat and poultry. Best served at 60°-64° F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection

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