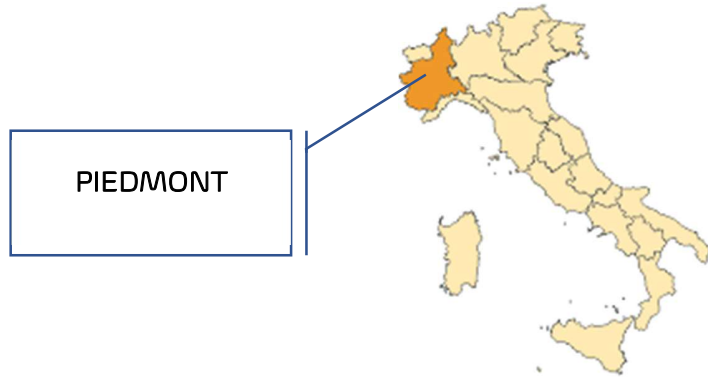




TENUTA LA MERIDIANA
Barbera d'Asti DOCG "Le Quattro Terre"



PIEDMONT

ESTATE:	TENUTA LA MERIDIANA
WINE:	Barbera d'Asti DOCG
GRAPES:	100% Barbera
REGION:	Piedmont
CITY:	Montegrosso d'Asti
SOIL:	Clay - Limestone – Sand – Tuff/Iron
TASTING NOTES:	

COLOR: Ruby-red with purple highlights

NOSE: Delicate but intense, it expresses fresh fruit and violet flowers

TASTE: Dry, medium body with good acidity that reveals its friendly style

COMMENTS:

The "QUATTRO TERRE" is Federico's everyday Barbera d'Asti DOCG. It is the only Barbera from La Meridiana that does not have a single vineyard designation on the label, instead it is called "LE QUATTRO TERRE" (literally "THE FOUR SOILS") because the grapes used for this wine come from the four different types of terroir that are at Estate La Meridiana: Sand, Iron, Clay and Limestone. The sun in the center of the label is split into four parts with the four colors of the soils.

The wine is fermented in old cement vats dated 1836 as they have been doing for four generations. The result is a refreshing, medium to high-bodied wine, that displays lots of fresh fruit and it is the perfect companion for an everyday meal or a fun BBQ with lots of friends. Perfect as glass pour for restaurants. Best served at 65° F.