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# ENOCLASSICA

## selection

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### LITINA Barbera d'Asti Superiore DOCG

**Producer** Cascina Castlet

**Winemaker** Giorgo Gozzelino

**Estate Founded** 1970

**Country** Italy

**Region** Piemonte

**Appellation** Asti

**Grape Varietal** 100% Barbera

**Soil Composition** Calcareous Clayey Soil

**Elevation** 300 meters

**Fermentation Method** The must is left to ferment in contact with skins for 6-7 days; frequent remontage. Racked and then malolactic fermentation occurs in tank.

**Aging** Matures in large oak Botti for 1 year before bottling.

**Alcohol Content** 14.5%

**Tasting Notes** Vibrant garnet red, it releases an intense bouquet redolent of morello cherry, woodland fruits, and vanilla. Warm and full-bodied in the mouth the long finish is soft and balanced.

