



WINERY	Cantina Sant'Agata
WINE	Barbera d'Asti Superiore DOCG 'Altea'
REGION	Piemonte
VARIETAL	100% Barbera d'Asti
LOCATION OF VINEYARDS	Agliano Terme e Cassine
ORIENTATION	South/Southeast
ALTITUDE	200–350 meters above sea level
TYPE OF PLANTING	Sustainable
SOIL	Calcareous clay
TYPE OF CULTIVATION	Guyot
VINIFICATION	Fermentation in contact with the skins for 10-14 days at a temperature of 28-30° C. Malolactic fermentation in stainless steel tanks.
AGING	80% of the wine is aged in 700lt-tonneaux for about 10/12 months. The remaining 20% is aged in French oak barriques of 225 lt. Then the wine rests for about 6 months before bottling.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	50,000 bottles
OENOLOGIST	Claudio Cavallero

TASTING NOTES

Named after the owner's second daughter, Altea is a Barbera Superiore that offers good structure and body thanks to the subtle oak ageing. Ruby red in color with fruity aromas elegantly laced with chocolate and cherries. A dry, full-bodied and well-structured wine, 'Altea' is an ideal match for appetizers, rice, home-made pasta (especially *agnolotti*) and every variety of meat.

ABOUT THE WINERY

Sant'Agata winery is located in Scurzolengo, one of the seven communities in the Asti province of Piedmont where the Ruché Castagnole DOCG wine is produced. A family-owned wine estate, established in 1916, was founded when Stefano Cavallero built his farmhouse and wine-cellar in the traditional style. The winery has since been managed by Franco Cavallero and his brother, Claudio (oenologist since 1990). Cantina Sant'Agata's vineyards insist upon an ecologically sensitive approach to pest control, which will ensure low yield per hectare and non toxic ambient impact. The wines are produced in very limited areas which stand out as some of the most important in the Piedmont region today. The winery's product range includes the famous and popular Barbera along with the more unique and sophisticated Ruché.

www.santagata.com