
AGOSTINO PAVIA BARBERA D'ASTI 'BLINA'



Region: Piedmont, Italy

Appellation: Barbera D'Asti DOCG

Vineyard Site: Blina

Grapes: 100% Barbera

Farming: Sustainable

Age of vines: Planted between 1970 and 2005

Altitude, Aspect, & Soil Type: 230 M, SE Facing, Sand with clay

Typical Harvest Time: End of September

Maceration & Fermentation: 14 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 1 year in stainless steel, 5 months in bottle

Finishing: Fined with bentonite, filtered with diatomaceous earth

Production: 50,000 bottles annually

Notes from Oliver:

The Asti and Monferrato areas of Piedmont, east of the Barolo zone, are Barbera country. Agostino Pavia and his sons Giuseppe ('Pino') and Mauro have been making two styles of Barbera from two different single vineyards since the '80s. Their wines are zesty but balanced, with luscious fruit to match the acidity.

'Blina' is the name of the vineyard. This wine is a direct, straightforward rendition of the Barbera grape. Fresh acidity and berry flavors are the hallmarks of Barbera, but low yields and old vines give this wine very good depth and concentration, too. Bright red in the glass with a violet rim; aromas of red berries and mineral; palate is classic Barbera, raspberry/cranberry flavors with a long finish.