



Pavia Barbera D'Asti "Bricco Blina" DOC

The Agostino winery was founded in 1890. Today Giuseppe and his son Mario Pavia manage the family owned vineyard and winery. The 17-acre vineyard is located in the Agliano Terme area within the Piemonte Appellation of Italy, which is one of the best areas for winegrowing of Barbera D'Asti. The vineyards are carefully maintained throughout the entire year and are pruned twice during the growing season, once after blossoming and then again at the end of July. The fruit is then harvested by hand to ensure that the best fruit is used to produce the wine. All the wines from Agostino Pavia e Figli are estate grown, produced, aged and bottled by the Pavia family. There are three generations of Pavia's working in the vineyards and winery to make the best Barbera D'Asti DOC wines and to pass on the artisan winegrowing methods that have been continuously improved upon from one generation to the next since 1890.

Technical

Vintage:	2002
Appellation:	Barbera D'Asti Piemonte, Italy
Vineyard:	Agliano Terme 17 acres planted
Varietal:	100% Barbera
Alcohol:	14%
Production:	5.8 grams per liter

Macerations with the skins for 13 to 15 days stirring the cap frequently. Malolactic fermentation in December, refining in stainless steel tanks until September when it is bottled and released. This wine is a fruit forward wine that is not aged in barrels.

Tasting Notes

Color:	Dark Ruby Red
Bouquet:	Aromas of Cinnamon, black cherries with a hint of smoke.
Taste:	Full bodied, fruit forward medium dry wine with firm tannins and a long finish. Another good everyday food friendly wine that can also be enjoyed all by itself.



Importing & Marketing
Fine Wine Produced by
Artisan Winegrowers

7757 Auburn Road, Unit #17
Concord, Ohio 44077
Email Jim@barrelagedwine.com

Phone 440.339.7034
Fax 440.352.3185
www.barrelagedwine.com