



## Stradivario

This name was not chosen by chance. The dedication to the well-known violin is due to the amusing, but tried and tested theory that particular sounds accompany particular tastes during concerts in the wine cellar. Stradivario is a Barbera d'Asti Superiore made from grapes harvested at Coconato, on the calcareous hills of the high Asti region. Deeply rooted in this area for four generations, the BAVA family has kept the oldest vineyard for the production of these red grapes. They give a pure, long-lived Barbera, made in accordance with international rules that reward strength and depth, without denying territorial identity. The grapes are harvested very ripe, and the yield from the vineyard is kept low. Wine making is characterized by moderate contact with air and delicate maceration, immediately followed by fining in new *barriques*. The outcome is a well-defined wine, extraordinarily rigorous, which recurs and keeps for years. Its outstanding elegance and superb aromatic precision come from its fining, masterfully merged with the Barbera character.

GRAPE - ORIGIN	VINIFICATION	CHARACTER
100% Barbera. From the Gura vineyard at Coconato and subsequent replantations.	Wine making is characterized by delicate maceration, immediately followed by fining in new barriques for about 18 months.	An intense and rich wine, with a subtle vanilla scent, smooth and velvety on the palate, of great elegance. Not filtered.