



VINITY
WINE COMPANY

Emilio Vada Barbera d'Asti

Appellation: Barbera d'Asti DOCG

Region: Piemonte

Type: Red, dry

Varietal : 100% Barbera

Tasting Notes

Color: Dark red.

Bouquet: A fresh, intense fruit bouquet of cassis, strawberry and blueberry.

Flavor: A dry, medium bodied red wine with refreshing acidity and soft tannins, well balanced with good complexity.

Alcohol: 14-15% Vol.

Food Pairing

Tajarin pasta (long, ribbon pasta made of egg dough and finished with light, creamy sauces, a little meat, and, for an added splash of flavor, truffles), pasta with a bolognese sauce, risotto – especially with truffles, salami and cheeses, barbecue and lighter grilled foods – chicken, rabbit (very traditional in Piedmont), and sausage, fatty fish dishes, like salmon, or cod. The Consorzio Barbera d'Asti suggests making the fish with roast peppers instead of tomatoes to add to the texture and complexity.

Vineyard Notes

Soil: Calcareous, rich of clay.

Training System: Guyot.

Harvest: Middle-end of September.

Winemaking Notes

Vinification: Alcoholic fermentation in temperature-controlled stainless steel tanks with daily pumping over. After malolactic fermentation the wine stays in stainless steel, it's then bottled in April-May..



Emilio Vada is nestled among the softly rolling hills near Coazzolo, a small town that lies in an area that has been made part of the UNESCO heritage. Coazzolo lies just where the Langhe, land of the Nebbiolo, becomes the Monferrato, land famous for the Moscato D'Asti wine. Due to this very special location, Cascina Emilio Vada Farm produces Moscato d'Asti, as well as Dolcetto d'Alba, Langhe Nebbiolo and Barbera d'Asti. The best exposed lands of these hills have been jealously guarded and handed down from generation to generation. A good wine can only derive from excellent grapes produced from a vineyard that has been cared for with precision and knowledgeable passion all the way through to the harvest. These wines are the direct expression of the work in the vineyards, sealing in each bottle the tale of a precious terrain, the scent of sun, the toil and fatigue: the history of a priceless and unique territory.