
AGOSTINO PAVIA BARBERA D'ASTI 'MOLISS'



Region: Piedmont, Italy

Appellation: Barbera D'Asti DOCG

Vineyard Site: Moliss

Grapes: 100% Barbera

Farming: Sustainable

Age of vines: Planted in 1985

Altitude, Aspect, & Soil Type: 230 M, SE Facing, Clay/limestone

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 500 L & 30 hL barrel, 15 months in bottle

Finishing: Fined with bentonite, filtered with diatomaceous earth

Production: 20,000 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.

Moliss is a Piedmontese word, not Italian, meaning the 'middle son'. A single vineyard wine, it is the closest thing to a traditional Asti but cleaner and more concentrated. Medium red color with purple glints; aroma of raspberries with a hint of herbs with a broad, meaty quality from the aging in large barrels. Pairs well with hearty pastas and grilled meats - also delicious with grilled salmon.