

First label in 1981

... characteristics of the vineyard ...

Variety: 100 % barbera

Planted in: 1950

Surface: 1,8 hectares

Density of vines per hectare: 6000

Growing system: Guyot

Pruning method: 1 shoot with 8 buds

Height: 230-250 meters

Exposure: south, south-east, south-west

Composition of the soil: limestone with small clayish layers

More®

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

... the work in the cellar ...

Fermentation with the skins: 12-15 days

Method of fermentation: traditional technique of submerged cap

Refinement in wooden barrels: 1 year in French oak barrels with a capacity of 500-700 litres

Refinement in the bottle: 1 year

More ("Blackberries") reaches its climax 3 years after the harvest and maintains its balance, taste and rich bouquet for at least 10 years, according to the vintage

Medium production: 11500 bottles.

What wine guides say

2007: Intense and concentrated flavour of soaked black berries, flowers and undergrowth. A wine to chew, vibrant acidity, very persistent and tasty finish. (*Duemilavini*)

2006: Soaked red currants, violets, vegetal flavours. Refreshing, smooth, fruity and harmonious. A refined pleasure. (*Duemilavini*)

2005: Complex, with scent of musk, soaked leaves, black cherries, pepper, withered roses. Balanced, strong and very drinkable. Dynamic freshness. (*Duemilavini*)

2004: Intense ruby red. Plum jam. Fresh, soft and warm. (*Duemilavini*)

2003: Ruby-violet. Intense and abundant olfactory profile with fresh cherries, sweet tobacco and violets. On the palate the wine is soft, warm and well-balanced with the enjoyable acid component. Long and persistent aftertaste with tannic notes. (*Duemilavini*)

2001: Dark ruby red. Extremely enjoyable, intense fruit, strawberry and raspberry perfectly amalgamated with slightly spicy and balsamic notes. Supple and warm on the palate, very nice acidity, pleasant balance and complex taste. Persistent and very convincing finish. (*Duemilavini*)

2000: Very interesting wine. Intense fruity notes, supple and full-bodied, long and rich finish. (*Vini d'Italia del Gambero Rosso*)

1999: The Vigna delle More '99 is dark, intense ruby with garnet highlights and sports an alluring nose of ripe cherry and pepper with faint gamey undertones. On the palate, it is soft and nicely fleshy with a lingering finish. (*Vini d'Italia del Gambero Rosso*)

1998: An uncomplicated nose of red fruit and rosemary with a delightfully invigorating palate to follow. (*Vini d'Italia del Gambero Rosso*)

1997: Intense garnet red. On the nose, cherries and mulberries and also pleasant spicy notes. On the palate, the wine is supple, well-balanced, very fruity, constant with a rather long aftertaste. (*Vini d'Italia del Gambero Rosso*)

