



BARBERA D'ASTI D.O.P.

# AJAN



## VARIETY

Barbera.

## VINEYARD

Estate vineyards in Agliano Terme.  
Excellent exposure from South-East to South-West.  
Clayey ground rich in calcareous marl. Hand harvested by mid October.  
Grapes from Certified Sustainable Agriculture.

## VINIFICATION

After a careful selection in the vineyards, the best grapes are destemmed and crushed.  
The must starts its fermentation in stainless steel vats at a constant temperature.  
The skin-contact lasts for about two weeks.  
Malolactic fermentation is in winter in stainless steel tanks.  
Aged 1 year in steel tank, it is bottled unfiltered and remains 1 year in our cellars until it reaches a perfect refining.

## TASTING NOTES

### **Colour**

Intense ruby red.

### **Perfume**

Generous and spicy with traditional notes of underbrush fruits.

### **Taste**

Warm and full bodied with ripe cherry scents and elegantly balanced tannins.

Ajan is the dialectal name of Agliano Terme. This wine represents the way how Villa Giada gives the interpretation of the terroir of Agliano famous for its typical Barbera.

It is a very well bodied and structured wine that bears the ageing perfectly, evolving and getting an even stronger personality as years go by.

## GASTRONOMIC PAIRINGS

Typical red wine of the Piedmontese tradition, it can be well paired all along the meal, but it intensifies its characteristics with tasty main courses. Perfect with pizza and pasta.

Also available with screw cap.

**VILLA GIADA®**

[www.villagiada.wine](http://www.villagiada.wine)

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