

Barbera d'Alba



wine: Barbera d'Alba d.o.c.

municipality of production: Diano d'Alba and Monforte d'Alba.

grape: Barbera d'Alba d.o.c.

vineyard area: 2 hectares

exposure: east and south

alcohol content: 14% - 15%

soil type: clay

farming system: low-Gujot

average age of the vines: 15/20 years

planting density: 4000 plants per hectare

time of harvest: around the last week of September

maximum yield: 100 quintals per hectare, depending on the thinning

production containers: stainless steel tanks

aging containers: 225 liters French oak barrels

length of aging: when the grapes are perfectly healthy the wine is passed in barrique barrels to finish the alcoholic fermentation and to continue the malolactic fermentation. Not having any problems with the color we proceed to the "batonnage" in the oak barrels. The aim of this work is to stabilize the color and to produce a perfect harmony between the wine and the wood. Since 2002, this Barbera stays in the containers until the end of the summer of the second year after the harvest.

clarification and filtration: none

bottling period: summer of the second year after the harvest

number of bottles produced: 10.000

packaging: 12 bottles cartons

suggested food pairing: this very soft wine can be easily matched throughout the meal

tasting notes: color: intense purple red – nose: the fruity smells of the Barbera and its toasted scent derived from ageing confer it a flavor reminding of sour black cherry in alcohol and cocoa. Its structure is significant, sustained with the vivid acidity typical of this wine even in years of optimal ripening.