

Barbera d'Alba

TECHNICAL DATA

Variety: 100% Barbera

Production area: Bricco San Biagio

Year planted: 1990

Alcohol content: 14 % vol.

Soil: marl-calcareous, slightly sandy;

Total surface area: 0,3 HA

Altitude: 200-250 meters above sea level

Exposure: East

Harvest: done manually the last week of September.

Vinification: fermentation for 10/12 days in steel tanks in contact with the skins, pumping over twice a day for the entire duration of fermentation.

Malolactic fermentation: immediately after alcoholic fermentation in steel containers in an environment heated to 20°C.

Refinement: no aging in wood.

Bottling: bottled in April - May of the year following the harvest

Total production: 3000 bottles

ORGANOLEPTIC CHARACTERISTICS

Intense and lively ruby red color with violet hues. Intense, fresh bouquet with evident hints of fresh red fruit, cherry, raspberry and blackberry.
Dry, intense, full-bodied and fresh acidity.
Persistent, with an almondy finish.

Ageing capacity: good evolutionary capacity, we recommend consumption in the 4/5 years after bottling.

Pairings: considered to be a wine for the entire meal. Perfect with red and white meat.