

Barbera d'Alba Superiore *RugÃ¨*

TECHNICAL DATA

Red Grapes Variety: Barbera 100%

Production area: from 2018 Montegrosso d'Asti

Soil: clay-limestone

Vineyards surface area: about 0,4 ha.

Altitude: 250-300 m. slm

Exposure: south/east

Vineyards age: 1954

Total production: about 3000 bottles

Vinification*:* about 3 weeks of maceration in stainless tank at 28 degree temperature control;

pumping over twice a day for the entire duration of fermentation.

Fining: in French oak barrels(tonneaux) of 7q for 9/12 months.

Bottling between june of the second year after the harvest,

Then fining in bottle.

ORGANOLEPTIC CHARACTERISTICS

Tasting notes: ruby red with garnet nuances.

Delivers red fruits, blackcurrant and berry, liquorice and mature cherry.

Light incense notes.

Rich and harmonious, full bodied, with a very long aftertaste of red soft fruits, vanilla and liquorice.

A wine for the cellar.