

BARBERA D'ALBA

Denominazione di Origine Controllata



VINE VARIETY:

Barbera (100%)

VINEYARDS:

Located within the commune of Magliano Alfieri, this vineyard are about 30 years old. A selection of south position vineyards situated at an altitude of 220 - 300 metres above sea level.

SOIL:

Di medio impasto, in alcune aree tendente al sandy.

Vine training system: A controspalliera with Guyot pruning.

Stump / hectare: 4500

In august after the green harvest, it is produced in about 55 - 65 quintals of grapes per hectare.

GRAPE HARVEST:

End of September- beginning of October.

VINIFICATION PROCESS:

The grapes are pressed few hours after the harvest.

Within the following day the wine making process starts and continues for 5 - 7 days. During the racking off the skins are separated in order to interrupt the maceration and to accentuate the Barbera fruity character. The refinement continues for 15 months. 70% of the wine has spent time in stainless steel barrels, the remaining 30% in new barriques.

BOTTLING:

May - June.

ALCOHOLIC CONTENT: 13 - 14% vol.

BOTTLES PER YEAR: 3000 - 3500.