

“Naunda”
BARBERA D’ALBA
Denominazione di Origine Controllata



- VINE VARIETY:** Barbera (100%)
- VINEYARDS:** Located within the commune of Magliano Alfieri, these three implants, each of about 3810 m², were built in the 50's.
Naunda is the name given by the growers to this ground, which have later turned undulatory.
- SOIL:** On the surface we find a middle-mixture soil with strata of white clay to a depth of 1-2 metres.
Altitude: 300 metre above sea level.
Vine training system: a controspalliera with Guyot pruning.
Stump / hectare: 5000.
Exposure: south.
Yield/hectare: 4000 kg.
- VINIFICATION PROCESS:** During the harvest the grapes are collected into the crates and pressed. After the crushing the wine is transferred into steel tanks, where the fermentation begins. Seven - eight days later we rack the wine off its lees and transfer it into oak barrels which hold about 225 litres and where the fermentation ends. In these oak barrels the wine matures for about 15 - 18 months.
Before its marketing the wine is further aged in bottles.
- BOTTLING:** End of September - beginning of October.
- ALCOHOLIC CONTENT:** 13,5 - 14,5 vol.
- BOTTLES PER YEAR:** 4000 - 5000.