

## BARBERA D'ALBA DOC 2015 SUPERIORE *Armujan*

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: BARBERA 100%

Wine obtained from our estate *Barbera* grapes.

### CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 1.8 hectares

ALTITUDE: about 420/480 meter

EXPOSURE: South-West

SOIL: clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 69 - 59 years

HAND PICKED

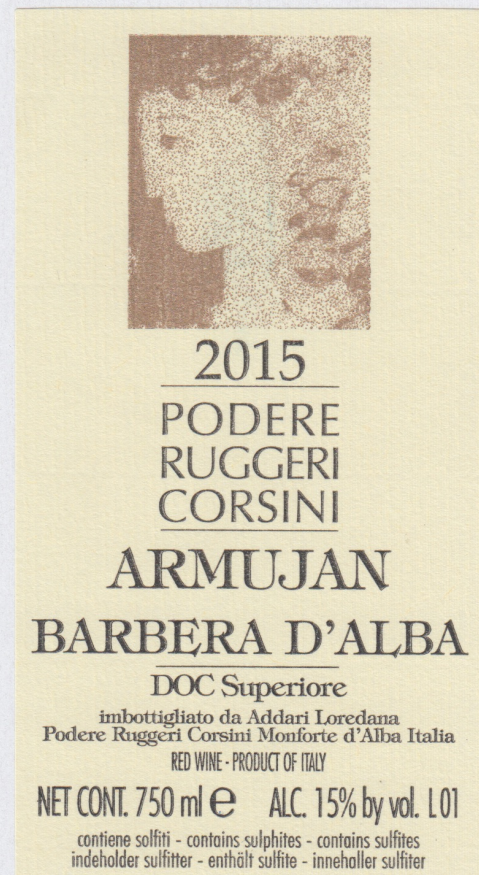
2015 production:      11748 bottles 0.75 L  
                                 416 bottles 0.375 L  
                                 17 magnum 5 L  
                                 4 magnum 12 L

Alcohol: 15.09 % by vol.

Total acidity: 6.07 grams per liter

Net dry extract: 28.6 grams per liter

Total sulphurs dioxide: 75 mg/L



### ENOLOGY

Vinification starts after a manual harvest in crates with immediate stalk removal, followed by four pump overs a day for the first week. Maceration lasts twelve days.

After the racking, decanting and the malolactic fermentation have occurred, the wine is then put to stand in wood including both different aged French *barriques* and large Slavonian oak barrels for eighteen months. Bottled in September 2017. Bottle aged 3 months prior to release.

### TASTING NOTE

*Armujan* is our pride and joy: alongside the Barolo *Bussia Corsini* DOCG, this wine is highly appreciated and recognized by international oenology journals. It's a wine that can be drunk young or be put to age for eight - ten years. It's ruby-red in color. His nose is fresh, with soft scents of ripe plum.

### FOOD PAIRINGS

It should be served at a temperature between sixteen and eighteen degrees and is ideally paired with pasta dishes with rich meat sauces, meat, game, cheese and cold meats.