

## BARBERA D'ALBA DOC 2017

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: 2.8 hectares

ALTITUDE: about 420/480 meter

EXPOSURE: East

SOIL: sandy/loam soil - (Elveziano)

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 19/22 years

HAND PICKED

2017 production: 26600 bottles 0.75 L

Alcohol: 14.67 % by vol.

Total acidity: 5.94 grams per liter

Net dry extract: 28.6 grams per liter

Total sulphurs dioxide: 66 mg/L

### ENOLOGY

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

After the racking, decanting and the malolactic fermentation have occurred, the wine is then left to stand in stainless steel vats for 10-14 months. Bottled in September 2018.

### TASTING NOTE

Barbera d'Alba DOC is a typical Piedmontese barbera wine with a striking underlying acidity that makes it particularly enjoyable to drink, especially during its first two to three years of life, but can also be appreciated after four to six years. Barbera-based wines are usually ruby-red in color, with purplish highlights when young. His nose is fresh, with soft scents of ripe plum.

### FOOD PAIRINGS

It should be served at a temperature between sixteen and eighteen degrees, ideally paired with starters and cold meats, pasta dishes with butter or cheese sauces, such as the traditional *plin ravioli* or *Bagna Càuda* or risottos and creamy cheeses.

