

BARBERA D'ALBA DOC 2017 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
ALTITUDE: about 420/480 meter
EXPOSURE: South-West
SOIL: clayey calcareous
CANOPY SYSTEM: Guyot VSP
DENSITY: 5000 plants/hectare
AGE OF THE VINEYARD: 61 - 71 years
HAND PICKED

2017 production: 10282 bottles 0.75 L
 588 bottles 0.375 L
 106 magnum 1.5 L
 65 magnum 3 L
 18 magnum 5 L
 2 magnum 12 L

Alcohol: 15.13 % by vol.
Total acidity: 6.62 grams per liter
Net dry extract: 30.9 grams per liter
Total sulphurs dioxide: 101 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 February 2020. 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. Its 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.

