



Barbera d'Alba D.O.C.

Ruby red. **Fruity scents of plum** and blackberry explode on the **nose**.

On the palate it is fresh, full, persistent, very **balanced**.

Excellent with **meat** and **pasta**.

The **signature label** adds a pop touch, and the **numbering** makes every bottle unique.

Base information

Product Name: Barbera d'Alba DOC
Cépage: Barbera
Appellation: Barbera d'Alba
Classificaton: DOC
Color: red
Type: still
Country/Region: Piedmont
Vintage: 2021
Alcool percentage: 14% vol.
Sugar rate: 0.26 g/l
Number of bottles produced: 2,000



Vineyard

% of Grape / Cépage: 100% barbera
Soil: sandy – calcareous
Exposure: sud
Agricultural method: lotta integrata (integrated struggle)
Year of plantation: 2000
Date of harvest: October
Type of harvest: manual in crates
Geolocation: 44.800561854596914, 7.92610992750761

Winemaking

Method: steel
Temperature: 25 °C
Lenght: 20 days
Malolactic: in steel
Minimum aging in bottle: 6 month

Bottle

Empty bottle weight: 450 g
Aging potential: 10 years
Cork size: 26×44
Cork material: cork
Bottle type: Bordolese

Chemical Analysis

Dry extract: 27.1 g/l
Total acidity: 5.52 g/l (tartaric acid equivalent)
Volatile acidity: 0.72 g/l (acetic acid equivalent)
Total SO2: 60 mg/l
Free SO2: 0.72 mg/l