



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.

Base information

Product Name: Barbera d'Alba DOC

Cépage: Barbera

Appellation: Barbera d'Alba

Classification: DOC

Color: red

Type: still

Country/Region: Piedmont

Vintage: 2021

Alcohol percentage: 14.5 % 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 and short aging in wood

Temperature: 25 °C

Length: 20 days

Malolactic: yes

Aging: in steel

Minimum aging in bottle: 6 month

Bottle

Empty bottle weight: 450 g

Aging potential: 5 years

Cork size: 26x44

Cork material: cork

Bottle type: bordeaux

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