



# Barbera d'Alba Superiore D.O.C.

## Cichin

Ruby red with orange reflections. The nose is **complex, fruity** with hints of plum and cherry jam, spicy.

On the palate it is **structured, enveloping** and soft while maintaining the typical **freshness** of the grape. Aged in barrique and tonneau for about 18 months.

## Base information

**Product Name:** Barbera d'Alba Superiore DOC  
**Cépage:** Barbera  
**Appellation:** Barbera d'Alba  
**Classification:** DOC  
**Color:** red  
**Type:** still  
**Country/Region:** Piedmont  
**Vintage:** 2017  
**Alcohol percentage:** 15 % vol.  
**Sugar rate:** < 0.2 g/l  
**Number of bottles produced:** 2,500



## 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 2017  
**Type of harvest:** manual in crates  
**Geolocation:** 44.8005352098124, 7.926152842848899

## Winemaking

**Method:** steel and aging in wood  
**Temperature:** 25 °C  
**Length:** 20 days  
**Malolactic:** in steel  
**Aging:** wood  
**Age of barrels:** second passage barriques and new tonneau  
**Wood type:** French oak  
**Barrels type:** barrique e tonneau  
**Level of toast:** average  
**Percentage of new barrel:** 50%  
**Aging time in wood:** 18 month  
**Minimum aging in bottle:** 12 month

## Bottle

**Empty bottle weight:** 450 g  
**Date of bottling:** 2018  
**Aging potential:** 15 years  
**Cork size:** 26x44  
**Cork material:** cork  
**Bottle type:** Bordolese

## Chemical Analysis

**Dry extract:** 31 g/l  
**Total acidity:** 5.8 g/l (tartaric acid equivalent)  
**Volatile acidity:** 0.62 g/l (acetic acid equivalent)  
**Total SO2:** 84 mg/l  
**Free SO2:** 18 mg/l