



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