

ARMUJAN 2006

BARBERA D'ALBA SUPERIORE DOC

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: BARBERA 100%

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 1.8 hectares

ALTITUDE : about 420/480 meter

EXPOSURE: South-West

SOIL: loamy soil

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 55 – 57 years

HAND PICKED

2005 production:	9500 bottles	0.75 L
	600 “	0.375 L
	400 “	1,5 L
	150 “	3 L

Alcohol: 14.4 % by vol.

Total acidity 5.60 grams per liter

Net dry extract 28.5 grams per liter

ENOLOGY

The fruit was hand picked, completely destemmed and lightly crushed. The must was pumped over 4 times per day. Fermentation lasted 12 days on the skins.

After gently pressing, the wine was aged in a mix of new, 1 and 2 year old French Barrels for 18 months.

Bottled in august 2007.

Bottle aged 3 months prior to release.

TASTING NOTE

Barbera Armujan wines are usually ruby-red in color. His nose is fresh, with soft scents of ripe plum, sensations that are carried through onto the palate.

FOOD PAIRINGS

Lighter styles make a fine accompaniment to pasta and rice dishes. In Piedmont it is the wine par excellence for accompanying Bagna Càuda. Armujan, like Barolo, goes well with intensely flavored dishes based on mature and spicy cheeses.

