

BARBERA D'ALBA DOC 2007

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: BARBERA 100%

Wine obtained from our estate Barbera grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 1.8 hectares

ALTITUDE : about 420/480 meter

EXPOSURE: East

SOIL: sandy/loam soil – (Elveziano)

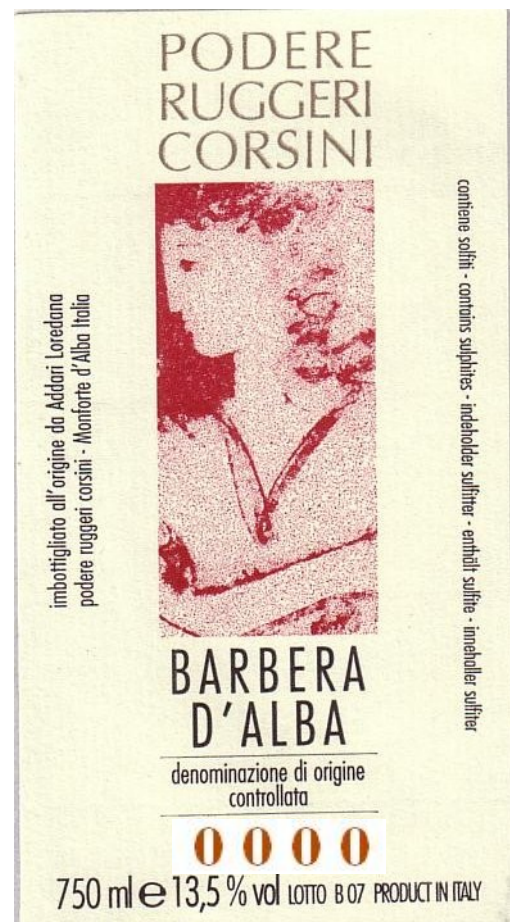
CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 7 – 10 years

HAND PICKED

2007 production:	12000 bottles	0.75 L
	600 “	0.375 L



Alcohol: 14.6 % 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 3 times per day. Fermentation lasted 8 days on the skins.

After gently pressing, the wine was aged for 10 months.

Bottled in August 2008.

Bottle aged 3 months prior to release.

TASTING NOTE

Barbera-based wines are usually ruby-red in color, with purplish highlights when young. Its 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.