

BARBERA D'ALBA

PROPRIETÀ DAL 1340
VARIETALS



Wine:	Barbera 100%
Appellation:	Barbera d'Alba DOC
Serving Temperature:	16°C / 61°F

VINEYARDS

Wine made from grapes harvested from different vineyards of varying age (some older, some younger) situated between La Morra, Cherasco, Alba and the Roero area, at different altitudes and with different exposures (240-490 asl)

SOIL

Silty-clay with varying percentages of sand and concentrations of trace elements, that changes according to the area.

HARVESTING PERIOD

Usually the last week of September.

AVERAGE YELD

Variable from year to year, averaging at between 50 and 60 HL of wine/Ha (6,500/8,000 bottles/Hectare - 2,600/3,400 bottles/Acre)

PRODUCTION PROCESS

Manual harvest. Immediate crushing and destemming, fermentation and maceration in stainless steel tanks for about 10 days at temperatures of 25-28°C. Racking and malo-lactic fermentation in barrels of varying origin (French and Slavonian oak) and size (228-litre barriques and barrels with capacities of up to 5,000 litres). Ageing in wood for about 6 months, followed by bottling. Another couple of months' bottle ageing allows the wine to rest before release for sale.

WINE CHARACTERISTICS

Bright garnet colour, very concentrated and intense. Scents of very ripe black fruit, such as plum and blackberry, with tobacco, cocoa beans, violet and sweet spices. Full and enveloping palate with soft, velvety tannin.

LONGEVITY

Wine suitable for everyday drinking when fresh and young, with potential for medium ageing of up to ten years.



The data shown above are the result of averages over the last few years and therefore must be considered as general information and not referred to a particular vintage.



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