

BARBERA D'ALBA SUPERIORE FUNTANÌ

PROPRIETÀ DAL 1340
SELECTIONS



Wine:	Barbera 100%	 IT-BIO-009 VINO BIOLOGICO
Appellation:	Barbera d'Alba Superiore DOC	
Serving Temperature:	16°C / 61°F	

VINEYARDS

Wine obtained from the harvesting of old vines (some over 60 years old) from our oldest Barbera vineyard in La Morra, set at an altitude of 250 metres above sea level with southerly exposure.

SOIL

Silt with clay and a moderate percentage of sand, low in active lime. Rich in magnesium and manganese.

HARVESTING PERIOD

Usually in the last week of September.

AVERAGE YELD

Variable from year to year, averaging at between 37 and 42 HL of wine/Ha (5,000/6,000 bottles/Hectare - 2,000/2,400 bottles/Acre)

PRODUCTION PROCESS

Manual harvest. Immediate crushing and destemming, fermentation and maceration in stainless steel and concrete tanks for about 15 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 3,000 litres). Ageing in wood for about 15-18 months followed by bottling. A further year of bottle ageing allows the wine to rest before release for sale.

WINE CHARACTERISTICS

Bright garnet colour, very concentrated and intense, tending towards dark red. 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 with a long cellar life. Enjoyable when young but with an ageing potential of 20 years and more.



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.



CORDERODIMONTEZEMOLO.COM