



VINTAGE 2021

Barbera d'Alba DOC

Purplish red, floral and fruity notes of violet and blueberry, spices such as licorice and green pepper.

Appreciated by lovers of ready-to-drink wines with marked acidity.

Recommended pairings: appetizers, rich first courses, boiled meats and fritto misto alla piemontese. To be avoided with fish.

Base information

Product Name: Barbera d'Alba DOC

Grape variety: barbera

Appellation: Barbera d'Alba

Classification: DOC

Color: red

Type: still

Country/Region: Italy, Piedmont

Vintage: 2021

Alcohol content: 14.5%

Residual sugar: <1
Number of bottles produced: 5,000

Vineyard

% Grapes/Vine: 100% Barbera

Soil: Limestone and clayey

Exposure: Southwest

Agricultural method: conventional

Year of planting: 2000

Harvest date: 12/09/2021

Type of harvest: by hand in crates

Winemaking

Method: Stem-crushing, fermentation in stainless steel tanks and long submerged cap maceration 2 weeks (depending on vintage)

Temperature: controlled 28°C

Duration: 2 weeks

Malolactic: carried out in steel

Aging: 6 months in stainless steel tanks

Minimum time in bottle: 3 months

Bottle

Aging potential: 8 years

Bottle type: Burgundy

Number of bottles per box: 6

