

BARBERA D'ALBA D.O.C.

**Varieties:**

Barbera d'Alba 100%.

Exposure

Sud 450 metri s.l.m.- loc. San Martino, Monforte.

Sud-Est 280 metri s.l.m. - loc. Bussia, Monforte.

Soil

Sandy-calcareous, with 20% clay.

Crop yield

6 tons per hectare, i.e. 2.4 tons per acre

Harvest

Manual, with strict selection of the grapes in the vineyard and the winery.

Harvest time

Last ten days of September.

Vinification

With maceration on the skins, by means of horizontal rotary fermenters for 4 days at around 30° C.

Élevage

15 months in new barriques of French oak (Allier), where the wine undergoes malolactic fermentation; this is followed by 2 months in stainless steel previous to bottling.

Bottling

The last ten days of March.

Analytical data

14% by vol. alc. cont.

5.60 grams per liter total acidity

3.65 pH

29 grams per liter net dry extract

80 mg./liter total SO₂

Wine maker: Roberto Gerbino.

