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Barbera d'Alba D.O.C.

Name: Barbera d'Alba d.o.c.

Variety: Barbera

Alcoholic content: 14.0% vol.

Total acidity: 5.7 g/l.

Tasting characteristics

Colour: intense ruby red verging on garnet.

Bouquet: predominant ripe cherry, with pleasant fruity and herbal scents.

Mouth feel: warm palate, remarkable persistence combined with bold acidity.

Wine and food matches

Excellent with boiled meat, beef stews, cotechino and lentils. Medium aged Langhe cheeses. Meat ravioli.

Territory

Vineyards: Commune of Monforte d'Alba.

Surface area: 2 hectares.

Altitude: 450 metres a.s.l.

Exposure: west and southwest.

Soil: limestone marl, rich in sand.

Plantation density: 5400 vines per hectare.

Growing method: traditional Guyot.

Age of vineyard: approximately between 10 and 20 years old.

Wine

Yield per hectare: 7000 kg.

Harvesting period: between 25 September and 10 October.

Harvesting type: hand picking.

Fermentation: in steel tanks.

Fermentation temperature: maximum 28°.

Fermentation length: 6 days.

Malolactic fermentation: yes.

Ageing: 30% of the wine ages for about 12 months in new French oak barriques. The remaining 70% ages in steel tanks.

Ageing in bottle: 3 months.

