



Technical profile

Denomination:	Barbera d'Alba DOC Superiore
Varieties:	Barbera 90%, Nebbiolo 10%
Origin:	Roddino (Località Mucci)
Vineyards (year of planting):	Trivé (2000) Barata (2002) Manno (2007)
Pruning method:	Guyot
Soil type:	calcareous, sandy and clayey
Harvest periods:	Barbera: 22.09.12 to 14.10.12 Nebbiolo 15.10.2012
Yield:	700 g per square meter
Mashing:	gentle crushing and destemming
Maceration:	10 days on the skins with pumping over and délestage (once or twice)
Malolactic fermentation:	in stainless steel vats
Ageing:	15 month in French oak barriques, new and once-used
Total acid content:	6.20 g/l
Reducing sugars:	<0.2 g/l
Dry extract:	27,9 g/l
Alcohol content:	14,87% vol
Bottling:	26.09.2014
Bottles produced:	1922 bottles 0,75 l, 40 Magnum 1,5 l