



## Technical profile

Denomination:	Barbera d'Alba DOC Superiore
Variety:	Barbera 100%
Origin:	Roddino (Località Mucci) e Serralunga d'Alba
Vineyards (year of planting):	Trivé (2000) Barata (2002) Serralunga d'Alba (1999)
Pruning:	Guyot
Soil:	calcareous, sandy and clayey
Harvest:	in the period from 23.09.09 to 20.10.09
Yield:	900 g per square meter
Mashing:	gentle crushing and destemming
Maceration:	10 days on the skins with pumping over and délestage
Malolactic fermentation:	in stainless steel vats
Ageing:	15 month in French oak barriques, 35% of them new
Total acidity:	6,19 g/l
Residual sugar:	<1,0 g/l
Dry extract:	29,4 g/l
Alcohol:	15,06% vol
Bottling:	14.12.2011
Bottles produced:	2540 bottles 0,75 l 40 Magnum 1,5 l