



Tecnical profile

Denomination:	Barbera d'Alba DOC Superiore
Variety:	Barbera 100%
Origin:	Roddino (Località Mucci)
Vineyards (year of planting):	Trivé (2000) Barata (2002) Manno (2007)
Pruning:	Guyot
Soil:	calcareous, sandy and clayey
Harvest:	in the period from 13.10.10 to 22.10.10
Yield:	700 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:	5,97 g/l
Residual sugar:	0,5 g/l
Dry extract:	29,7 g/l
Alcohol:	15,05% vol
Bottling:	04.09.2012
Bottles produced:	1949 bottles 0,75 l, 40 Magnum 1,5 l