



BARBERA D'ALBA SUPERIORE

VIGNA PREDATA

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An intense wine revealing its own nature even when you first taste it. This wine aims at safeguarding the characteristics of its own production area, being a sincere expression of a generous grape variety.

WINE CLASSIFICATION

Barbera d'Alba Superiore DOC Vigna Preda.

GRAPE VARIETY: 100% Barbera.

PLACE OF ORIGIN

Derives from a strict selection of the grapes cultivated in the vineyards located in the Preda cru area of Barolo. Tortonian soil.

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare.

VINIFICATION

The grapes are collected when they are slightly over-ripened and laid into small 20 kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The fermentation takes place at the controlled temperature of about 30°C, with repeated and delicate pumping over.

The marc maceration is long, 250 hours on average. The new wine is partly transferred into a small 15Hl barrel, and partly in barriques where the subsequent spontaneous malolactic fermentation takes place.

FINING

12 months in wood.

TASTING NOTES

Intense violet color in the glass, the nose is in raptures by sweet fruit, floral and plum jam tones gentle edged with vanilla. In the mouth purity and intensity of the berry are bind to a velvety acidity.

FOOD MATCHES

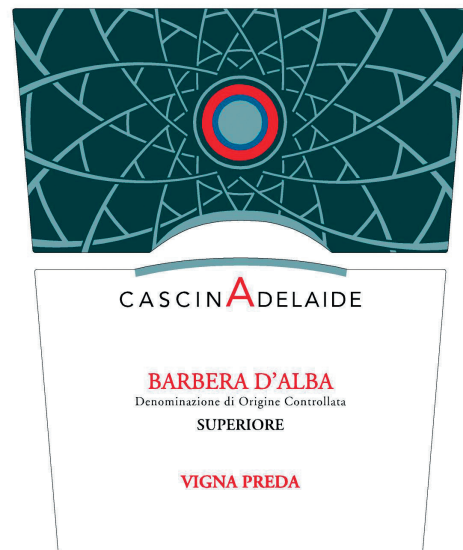
This wine is suitable for red meat dishes, game, marbled and strong cheese.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be uncorked at least one hour before consumption. Wine serving temperature: 20° C. Wine suitable for ageing, from 3 to 8-10 years from the harvest onwards.

ANALYTICAL INFORMATION

Alcohol content: 14%/vol.
Residual sugars: 2,5 g/l
Total acidity: 6 g/l
Dry residue: 30 g/l



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