



BARBERA D'ALBA

Le Mie Donne

BARBERA D'ALBA LE MIE DONNE

They support and foster me. They encourage my dreams, and make me feel lucky. Thanks to their determination and sweetness, they are the new expression of being woman in Langhe hills today. I dedicate this intense and fresh wine to them, together with a kind and happy thought (Amabile Drocco).

WINE CLASSIFICATION: Barbera d'Alba DOC.

GRAPE VARIETY: 100% Barbera.

PLACE OF ORIGIN

Vineyards located in the Preda cru area of Barolo municipality. 1.20Ha, 6000 vine-stocks grown in a calcareous-clayey soil. Exposure: South-West.

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, and the production is reduced by the cluster thinning method.

VINIFICATION

The grapes are picked up when they are ripened and laid into small 20kg perforated boxes. If necessary, 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, due to natural yeasts, takes place at the controlled temperature of about 28°C.

The marc maceration, at the beginning, is on average of 80 hours with intense pumping over and wine pressing. The new wine is kept in stainless steel tanks at controlled temperature to allow the subsequent spontaneous malolactic to take place.

FINING

3-6 months in stainless steel vats.

TASTING NOTES

Red ruby colour, wine feeling followed by green hay, bl plums and cherry hitting the nose and the palate. Awesom example of a young Barbera showing its balance between natural berries acidity, volume.

FOOD MATCHES

Suitable for red meat dishes and 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: 18°C. Wine suitable for a moderate ageing, 3 – 4 years.

ANALYTICAL INFORMATION

Alcohol content: 13.5%/vol.

Residual sugars: 2.5 g/l

Total acidity: 6.2 g/l

Dry residue: 27 g/l



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