

BARBERA D'ALBA SUPERIORE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1 ha
Soil composition: calcareous and clayish with sandy streaks
Training method: Guyot
Elevation: 985 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-East
Vines age: 18 years
Harvest time: end of September
First vintage: 2004
Production: 7,000-8,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation

Container: stainless steel tanks
Lenght: 8-10 days
Temperature: 75-79 °F

Maceration

Technique: on the skins with frequent pumping over
Lenght: 8-10 days

Aging

Container: 30-40% new barriques
Wood: French oak
Length: 12 months
In bottle: 6-8 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 7.5 g/l
Acidity: 1.4 g/l
Dry extract: 32 g/l



FOOD PAIRINGS

A very food-friendly wine, ideal for every occasion. Ideal with charcuterie, ravioli, pasta with ragu, risotto, grilled meat, game, and cheese.



TASTING NOTE

Deep ruby-red color with purple hues. The nose is intense and rich, with aromas of ripe red fruits and intriguing spicy notes. Dry and well-rounded on the palate, with lively acidity and pleasant minerality. Long, fruity, and savory finish.

PRODUCER PROFILE

Estate owned by: Rapalino family
Winemaker: Enzo Rapalino
Total land under vine: 7 ha
Winery production: 45,000 bottles
Region: Piedmont (Italy)

