

ALBERA

BARBERA D'ASTI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 250 ha
Soil composition: limestone and clay
Training method: Guyot
Elevation: 820-1,312 ft a.s.l.
Vines/ha: 4,000-4,500 vines/ha
Exposure: South-West
Vines age: 20 years
Harvest time: early October
First vintage: 2003
Production: 48,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation

Container: stainless steel tanks
Length: 10 days
Temperature: 82 °F

Maceration

Technique: on the skins with two pumping overs per day
Length: 10 days

Aging

Container: 80% big 80 hl barrels, 20% barriques
Wood: Slavonian oak and French oak
Length: 12 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 0 g/l
Acidity: 5.8 g/l
Dry extract: 28.5 g/l



FOOD PAIRINGS

Pairs well with simple dishes such as pizza and pasta, and with cured or roasted meats and cheeses.



TASTING NOTE

Ruby red with purple highlights.
Elegant on the nose, with aromas of cherries and plums and an enticing warm, spiced, and smoky sensation. The palate is rich and generous, with juicy cherry and plum fruit and meaty, spicy notes beneath. Soft oak tannins add an extra dimension to the texture. A refreshing smack of fruity acidity on the finish gives plenty of definition to the ripe fruit.

PRODUCER PROFILE

Estate owned by: Claudio Manera
Winemaker: Claudio Manera
Total land under vine: 850 ha
Winery production: 25,000,000 bottles
Region: Piemonte, Italy

