

# BARBERA LANGHE DOC



## VINEYARD & PRODUCTION INFO

**Vineyard size:** 2 ha  
**Soil composition:** marly-calcareous, clay  
**Training method:** Guyot  
**Elevation:** 1,246 ft a.s.l.  
**Vines/ha:** 4,500 vines/ha  
**Exposure:** South/South-East  
**Vines age:** 20-41 years  
**Harvest time:** mid/late September  
**First vintage:** 1930  
**Production:** 25,000 bottles



## WINEMAKING & AGING

**Varietal composition:** 100% Barbera  
**Fermentation**

**Container:** glazed concrete vats  
**Length:** 8-10 days  
**Temperature:** 86 °F

**Malolactic fermentation:** yes

### Aging

**Container:** concrete and tonneaux  
**Wood:** French oak  
**Length:** 12 months  
**In bottle:** 6 months



## TECHNICAL DATA

**Alcohol:** 14.5%  
**Residual sugar:** 1.04 g/l  
**Acidity:** 0.47 g/l  
**Dry extract:** 27.9 g/l



## FOOD PAIRINGS

Pairs well with important meats and medium-aged cheeses.



## TASTING NOTE

Ruby red color with garnet shades.  
It has an intense, mature aroma, is full-bodied, features red-fruit flavors, and is softened by the tannins of the wood, which make it smooth and complex.

## PRODUCER PROFILE

**Estate owned by:** Matteo Sardagna

**Winemaker:** Zvonimir Jurkovic

**Total land under vine:** 75 ha

**Winery production:** 400,000 bts

**Region:** Piedmont (Italy)



PODERI  
LUIGI EINAUDI

