

AZIENDA AGRICOLA  
LA SPINONA

# BARBERA D'ALBA DOC SUPERIORE



Barbera d'Alba is a red wine that is very lively and intense and ruby red in colour, with a winy but delicate bouquet, with fruity aromas including cherry, light cherry and blackberry. Great structure and balance, ideal for ageing with a balanced flavor.

**GRAPE VARIETY:** 100% Barbera.

**VINEYARD AREA:** 2.5 hectares.

**HARVEST:** early October. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. The pressing is soft.

**FERMENTATION:** "pied de cuve" with selected yeasts and 8-10 days of fermentation at a controlled temperature (27°C) with open repressing of must over the grape dregs at key stages in the process. Racking and gentle pressing to obtain only the best wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** from 8-12 months in stainless steel vats and 8-12 months in 25 hectolitre wooden barrels of Allier and Slavonian Oak.

**REFINING:** in the bottle for 8-10 months in a temperature-controlled environment.

**COLOUR:** lively and intense ruby red.

**BOUQUET:** winy but delicate, with fruity aromas such as cherry, light cherry and blackberry

**TASTE:** austere and slightly tannic, full and harmonious.

**ALCOHOL CONTENT:** from 13% to 14% Vol. (Depending on the vintages)

**TO BE SERVED WITH:** meat, game and cheese based dishes.

**AZ. AGR. LA SPINONA**

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