



AZIENDA AGRICOLA  
*La Spinona*  
BARBARESCO

## BARBERA D'ALBA SUPERIORE DOC

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, sour cherry and blackberry. Great structure and balance, ideal for ageing with a balanced flavour.

**GRAPE VARIETY:** 100% Barbera.

**VINEYARD AREA:** 3 hectares.

**HARVEST:** Mid September, early October. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** 7/8 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality 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 the cellar.

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

**BOUQUET:** vinous but delicate, with fruity aromas such as cherry, sour cherry and blackberry.

**TASTE:** fruity, balanced, full bodied and harmonious.

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

**TOTAL ACIDITY:** 5 to 5,5 g/L approximately

**SUGAR:** <0,8 g/L

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

