



Barbera d'Alba Superiore "Rocche dei Frisu"

DOC

VINTAGE 2020

Pure expression of Barbera in all its power and elegance. Refined selection of the best farm's vines to bring to life, from the best vintages, a deep and lively wine.

GRAPE VARIETY: 100% Barbera

VINEYARD: Selection of the very best grapes grown in the villages of Diano d'Alba and Roddi.

Clay-rich soil, medium calcareous. Diano is characterized by sandy layers and grey sandstones, while Roddi has got a more compact and deeper soil.

Exposure: South-west

Altitude: Diano 330 m.a.s.l.

Roddi 230 m.a.s.l.

Typical espalier vineyards and Guyot pruning. Average plant density: 4500 vines per hectare.

HARVEST: At the end of September. When completely ripe the grapes are manually harvested into crates to fully preserve their integrity.

GRAPE YIELD PER HECTARE: 8000 kg

VINIFICATION: Separate processing of the grapes during harvest and vinification. Destemming and temperature-controlled alcoholic fermentation in steel tanks with 10/12 days of maceration. The process of pumping over and delestage may vary during the fermentation. Drawing off and malo-lactic fermentation in oak barrel. Tartaric stabilization and sedimentation take place naturally during the winter, exploiting the action of the cold.

AGEING: 11 months in a 3000 litres French oak barrel. Subsequent finishing in a concrete tank before bottling in July 2022.

DESCRIPTION: Intense purple red. On the nose you can feel light scent of liquorice and red fruit. Aromas of cherries and drunken black cherries stand out as you continue the tasting.

The wine shows a good structure supported by an important acidity that conveys great freshness, balance and persistence.

It goes perfectly with all the savoury dishes such as cold cuts, pork-based courses, veal check and with an aged cheese. Also try it with fatty fish.

SERVING TEMPERATURE: 18° C

ANALYTICAL DATA

ALCOHOL: 14.90 % alc. by volume

PH: 3.44

TOTAL ACIDITY: 6.50 g/L expressed in tartaric acid

SUGAR FREE DRY EXTRACT: 28.4 g/L

TOTAL SULPHURE DIOXIDE: 77 mg/L