

Barbera d'Alba Canova Doc



Classification: Barbera d'Alba doc

Variety: Barbera

Vineyard:

Location: Neive, Canova

Extension: 1.2 ha

Yield: 40-50 quintals/hectare (Integrated Pest Management System)

Age: 1967/1970/2001

Characteristics:

- **altitude** 380 meters above sea level
- **exposure** south
- **density** 4400 vines/hectare
- **vine growing** guyot

Harvesting period: first week of October, consequently the phenolic maturation phase and climatic conditions.

Harvesting method: manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, and in the next 24 hours clusters put in stemmer-crusher.

Vinification and maturing: after soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 28° C. It is left to macerate for 8-10 days with 4 daily pumpovers of 30 minutes, after which it is racked to clarify the must and to obtain a clear wine. At the end of malolactic fermentation wine remains for 18 months in stainless steel vats and some more months in bottle.

Tasting notes:

Color: ruby red with purple tinges

Fragrance: a complex bouquet, rich and complex, with blackberry, coriander, and rose overtones, iodate and spicy sensation

Taste: respects the classical Barbera backbone: good acidity in perfect equilibrium, with an inviting and persistent tannic-sapid component

Gastronomic combination: red meats and wild game

Serving temperature: 18°c

Alcohol content: 14%

Dry extract: 32

Acidity: 6,6

Production: 5.000 bottles

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