

Sarsera

Barbera d'Alba

Denominazione di origine controllata

Year of production: 2012

Bottles per year: about 4.210

Release date: 2015 May

Area of production: Langhe, a hilly zone in the South of Piedmont

Municipality: Monforte d'Alba (CN), Italy

Altitude: approximately 300 metres above sea level

Vineyard exposure: South

Soil: clay 33,5%, silt 46,5%, sand 20%, PH 8,1

Variety of vine: pure barbera

Under variety: barbera

Clones: CVT 83, AT 84, CVT AT 171, CVT AT 424

Grafts: S.O. 4, Kober 5BB, Couderc 161-49

Surface: about 0,50 hectares

Vinestock per hectare: 5.800

Yield per hectare: 70 quintals of grape

Vine training system: Guyot pruning



Vinification and refining: it starts with the maceration of the skins into steel tanks controlling the temperature from five to seven days. In the following fifteen days, after the racking, it ends the alcoholic fermentation into steel. The wine is then put into second and third phase barriques so to obtain the malolactic fermentation at a constant temperature of 20°. At the end of this phase, it is again put into barriques for six months. After the decanting into steel tanks for some months, the wine is bottled without filtrations. Before selling, the wine stands in the bottles for three months.

Tasting characteristics: red intense colour with brilliant tone, it opens to the nose with fresh aromas of ripe plum on spicy background. It has a generous body with a high fixed acidity, balancing with the typical complexity of the Barbera vine, with a pleasant freshness and a good persistence. The further time in bottle will give complexity and pleasantness for the future years.

Recommended temperature: 15°-16°

Alcohol: 13,40% vol.

Dry extract g/l: 26,90

Acidity g/l: 6,25

Simone Scaletta

Viticoltore in Manzoni di Monforte d'Alba - Italia

Località Manzoni, 61 - 12065 - Monforte d'Alba (CN) Italia

mob.0039 348/4912733 e-mail viniscaletta@alice.it

www.simonescaletta.it