



## Barbera d'Alba Doc 2012

### Vineyard and grape

The grapes for this wine are selected on some small vineyards located in the village of Neive. Those vineyards are on registry map sheet IV° on parcels n. 120 (planted in 1965), 259 (planted in 1960), 698 (planted in 2003), 710 (planted in 2003) and on registry map sheet IX° on parcels n. 506 (planted in 1950), 508 (planted in 1950).

All the 0.49 hectare is dedicated to the growing of the Barbera variety. Most of the vineyards face south, on a white limestone soil.

### Harvest and maceration

The grapes are picked by hand, sorting only the best bunches and placing them into a 20 kilos baskets. The harvest took place on September 22<sup>nd</sup> 2012. The maceration lasted for 10 days in stainless steel tanks, with regular punching down of the cap.

### Ageing

The wine matured for 3 months in big Slovenian oak casks, 6 months in steel tanks and 2 months in the bottle before its release.

### Bottling

The bottling took place, without filtration, on July 4<sup>th</sup> 2013 with lot. no L13-05.

The 2012 production has been of 4134 x 0.75 l. Albeisa bottles.

### Tasting notes

A deep ruby red packed with purplish highlights opens onto a delicate nose of lovely vinous aromas and red fruits, plums and ripe blackberries with spicy hint of liquorice. It has a smooth palate, medium body with the typical refreshing acidity.

### Chemical Analysis

Alcohol 14.0 % Vol.

Total acidity 6.1 g/l

pH 3.38

### Vintage 2012

The 2012 campaign began with a fairly unusual winter weather pattern. The coldest weather arrived a little later than usual, when temperatures dropped considerably below zero (-20°C) between the end of January and the beginning of February, also accompanied by heavy snowfalls. Spring started out cool and wet. From the end of June, summer was marked by medium-high temperatures, which reached their peak in the second half of August, and little rain. After taking a normal physiological break at the end of August, activity in the Dolcetto vineyards picked up again early in September thanks to some rain and a slight drop in temperatures, and by the middle of the month the grapes were in very good health: excellent anthocyanins (colour), and considerable balance in the aromatic substances.

