



CASCINA IN LANGA

AMALIA

Barbera d'Alba Superiore

The 'Superiore' version of Barbera d'Alba is obtained by aging in wood a wine made from a selection of the best grapes from the Sant'Anna vineyard.



Barbera d'Alba Superiore

Denomination — Barbera d'Alba Superiore D.O.C.

Town — Monforte d'Alba

Grape Variety — 100% Barbera

Vineyard Position — 0.7 hectares in the area of S. Anna.

Vineyards — Mostly western exposure, average altitude 450m above sea level, clay-lime soil, win. Soil is from lequio formation -serravallian/aerly tortonian.

Year of planting — 1998

Training System — Guyot

Planting Density — 5,000 rootstocks/ha

Yield — 70 q/ha

Winemaking method — The grapes are exclusively picked by hand with a careful selection of grapes. After macerating on the skins for 6-8 days the wine undergoes malolactic fermentation. The wine ages in French barriques for at least 12 months and then for a sufficient period in the bottle.

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