

Amalia Cascina in Langa Barbera d'Alba DOC 2020



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Barbera d'Alba DOC 2020

Denomination: Barbera d'Alba DOC

Town: Monforte d'Alba

Grape variety: Barbera 100%

Total Acidity: 7,55 g/l in ac.tartarico

PH: 3,14

Total Dry Extract: 30,5 g/l

Alcohol by Volume: 15,5%

Harvest day: first week of October

Yield: 60 q/ha

Number of bottles: about 4000

Year of planting: Vigna S'Anna anno 1998

Training System: Guyot

Planting Density: 5.000

Agricultural management: Organic , without certification (starting from 2022 vintage this wine will be certified organic)

Vineyard Characteristics: west facing, about 450 metres above sea level.
Soil: Formazione di Lequio.

Vinification: The grapes are harvested by hand to be made into wine right away. After destemming and crushing the grapes, the alcoholic fermentation starts in the must. The maceration lasts for about seven days with pumping over. After the alcoholic fermentation, the wine undergoes malolactic fermentation. Then it remains in barriques, not new, for about eight months. At the end of this process, it is bottled and left to refine in the bottles.