

Amalia Cascina in Langa

Barbera d'Alba Superiore DOC 2020



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Denomination: Barbera d'Alba Superiore DOC

Municipality: Monforte d'Alba

Grape variety: Barbera 100%

Total Acidity: 6,60 g/l in tartaric acid

PH: 3,31

Total Dry Extract: 29,7 g/l

Alcohol by Volume: 15,5%

Harvest period: First week of October

Yield: 60 q/ha

Number of bottles: about 2100

Planting year: S'Anna vineyard 1998

Training System: Guyot

Planting Density: 5.000

Agricultural management: In organic conversion

Vineyard Characteristics: West exposure, altitude 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, and maceration with daily pumping-over for about 10 days. After the alcoholic fermentation, the wine undergoes malolactic fermentation. Then it remains in barriques, not new, for about twelve months. At the end of this process, it is bottled and left to refine in the bottles.