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## BARBERA D'ALBA CASCINA NUOVA

**100% Barbera**



**Production area:** land adjacent to Arborina cru, 250 / 300 asl

**Terrain:** terreni ricchi di marne argillose, compatte, miste a marne calcaree

**Harvest:** Manual, selection of the best grapes and low yields

**Vinification:** Maceration with the skins in temperature-controlled steel tanks for 10 days, then racking off and completion of alcoholic fermentation in stainless steel (about 20 days) where, keeping the temperature controlled, malolactic fermentation also takes place

**Refinement:** in small oak barrels, 40% new and 60% second and third passage, where it remains to age for a total of 18 months. After being decanted in stainless steel, the wine can be bottled without filtration or clarification

**Color:** Intense ruby red with dense, impenetrable notes

**Fragrance:** broad, immediate and enveloping, where plum jam and elderflower prevail. Slight spicy finish of candied fruit

**Flavor:** Powerful and vigorous, great harmony between concentration and acidity. Persistence and minerality are expressed at the highest level due to the age of the vineyard and its unique soil

**Alcoholic Grade:** 13.5% vol



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