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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

