



Ressia

BARBERA D'ALBA CANOVA "VIGNA CANOVA SUPERIORE" DOC





 **Appellation** Barbera d'Alba Superiore DOC


 **Variety** Barbera

 **Vineyard**
Township: Neive
Subzone: Canova
Area: 0.625 hectare
Yield/ha: 4-5 tonnes
Age: 1967

Features:
Altitude: 380 metres above sea level
South-facing
Density: 4500 plants/hectare
Guyot-pruned

 **Harvest period** Beginning of October, depending on phenolic ripeness and weather.

 **Harvest method** By hand, in perforated crates to maximise ventilation of grapes. The crates are then transported to the cellar for immediate crushing and destemming.

 **Vinification and ageing** Following a gentle pressing, the Barbera grapes undergo classic alcoholic fermentation in stainless steel tanks at between 28°-30°C.

The grapes macerate for 10 days with six pumpovers per day. Lees are stirred over the next three months to extract maximum mannoproteins. During this period malolactic fermentation takes place, the must clarifies naturally and aromas are refined. For the next 24 months, the wine is aged in small, 10 hl barrels with staves of Allier French oak and Slavonian oak heads. Ageing is completed in steel tanks for a pre-bottling period and following bottling, the wine is bottle-aged before going on sale.

 **Tasting notes**

Colour: gleaming ruby with garnet highlights.
Nose: rich, complex bouquet nuanced with blackberry, coriander and rose, with notes of iodine and spice.
Palate: characteristic Barbera perfumes; crisp and balanced, with persuasive, lingering tannins and mineral accents.
Food pairings: red meat and game.
Serving temperature: 18°C
Alcohol by volume: 14%
Dry extract: 35.4 g/l
Total acidity: 6.6 g/l
Annual production: 4,000 bottles.

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