



Ressia

BARBERA D'ALBA DOC "VIGNA CANOVA" GREEN





 **Appellation** Barbera d'Alba DOC "Vigna Canova"


 **Variety** Barbera


 **Vineyard**
Township: Neive
Subzone: Canova
Area: 0.28 hectare
Yield/ha: 4-5 tonnes
Age: 1952

Features:
Altitude: 380 metres above sea level
South-facing
Density: 4400 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 to be crushed and destemmed by the next day.

 **Vinification and ageing** Following a gentle pressing of Barbera grapes, classic alcoholic fermentation takes place in stainless steel tanks at between 26°-28°C. Four pumpovers take place daily over a maceration period of 8-10 days, after which the must undergoes lees stirring for three months to extract fresh and complex perfumes, mannoproteins and elegance. Malolactic fermentation also takes place during this period. Ageing begins with decanting into tanks at a temperature-controlled 3°C; the wine is naturally clarified over 30 days.

 **Tasting notes**
Colour: ruby red with violet highlights.
Nose: rich, complex bouquet nuanced with blackberry, coriander, rose with notes of iodine and spice.
Palate: characteristic Barbera flavours; crisp and balanced, with persuasive, lingering tannins and mineral accents.
Food pairings: poultry and pork, medium-structured red meats, complex antipasti and first courses with rich and filling sauces.
Serving temperature: 18°C
Alcohol by volume: 14%
Dry extract: 32 g/l
Total acidity: 6.6 g/l
Annual production: 5,000 bottles.

No added sulfites; suitable for vegetarians, vegans and persons suffering from celiac disease.

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