

Franco Conterno

RED WINE

Barbera d'Alba Superiore DOC *Bricco Torta*



Denomination: Barbera d'Alba Superiore DOC

Solar exposure: South

Composition of the soil: very steep, plastic, hardly workable, rich sand and tuff

Grape variety: Barbera 100%

Production area: Madonna di Como

Harvest: manual, with grape selection at the vineyard.

Harvest time: 25/30 of September.

Age of vineyards: 50/60 years.

Grapes per hectare: 5.000

Vinification: in red, with skin maceration in stainless steel tanks.

Fermentation time: must and skins are kept in contact for 12/15 days, punched down daily and finally racked.

Fermentation temperature: variables with peaks of 32°C.

Ageing in cellar: the new wine is kept 4 months in steel tanks; it is decanted several times before to be placed in new 60olt French oak barrels it ages for 18 months before being bottled.

Ageing in bottle: 12 months.

Bottles produced: n. 3.500 of 0.75 L each, 100 magnum of 1.5 L each and 50 magnum of 3 L each.

Food pairing: excellent to accompany boiled meat and strong flavoured cheese.

Serving temperature: 16° - 18°

Alcohol content: range from 15 to 15.50% Alc/Vol depending on the vintage.

Intense ruby red in colour with purple-and violet-bluish hues. Currant and sour black cherry scented with hints of ripe plum and prune on a spicy background. A mouthfilling body and a good structure blended in a persistent and elegant wood.