

## 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.*