

Barbera d'Alba Superiore DOC *Cascina Sciulun*



Denomination: Barbera d'Alba Superiore DOC

Solar exposure: South-West/West

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

Grape variety: Barbera 100%

Production area: Monforte d'Alba, Barolo, Novello and Madonna di Como

Harvest: manual, with grape selection at the vineyard.

Harvest time: 25/30 of September.

Grapes per hectare: 7.000

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

Fermentation time: must and skins are kept in contact for 9/12 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, and finally aged in Slavonian oak barrels (20-25hl capacity) for 12 months before being bottled.

Ageing in bottle: 6 months.

Bottles produced: n. 25.000 of 0,75 L each, 1000 magnum of 1,5 L each, 2.000 bottles of 0,375 L each and 200 magnum of 3 L each.

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

Serving temperature: 16° - 18°

Alcohol content: range from 14 to 14,50% Alc/Vol depending on the vintage.

Lively 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 very pleasant traditional wood.