

# Barbera d'Alba DOC

A prestigious wine of an intense purplish ruby red. The construct has fruity notes, dry, sharp and persistent flavour, with marked acidity when young.

Aged for 8/10 months in barrique.

The grapes are grown in the borough of Neive in a vineyard facing south-east.

**Product Name:** Barbera d'Alba DOC  
**Cépage:** barbera  
**Appellation:** Barbera d'Alba  
**Classification:** DOC  
**Color:** red  
**Type:** still  
**Country/Region:** Neive – Piedmont  
**Vintage:** 2017  
**Alcohol percentage:** 14,5 %  
**Sugar rate:** 0,1 g/l  
**Number of bottles produced:** 4500

## WINEMAKING

**Method:** the fermentation takes place in stainless steel tanks at regulated temperature 28/30 °C with frequent pumping over every day for period of 12-15 days. The new wine, after the malolactic fermentation, is then transferred into little oak barrels of 225/500 liters where it remains for 8/10 months. There are no filtration processes and late is bottled.

**Temperature:** 28/30° temperature controlled

**Length:** 12/15 days

**Malolactic:** in Stainless steel tanks

**Aging:** 8/10 months

**Age of barrels:** 3/6 years

**Wood type:** Barrique e Tonneau

**Barrels type:** French oak

**Level of toast:** medium

**Percentage of new barrel:** 10%

**Aging time in wood:** 8/10 months

**Minimum aging in bottle:** 1 months

## VINEYARD

**% of Grape / Cépage:** barbera 100%

**Soil:** clay marl with sand

**Exposure:** southeast

**Agricultural method:** conventional

**Year of plantation:** 1988

**Date of harvest:** 25/09/2017

**Type of harvest:** manual in cases

**Geolocation:** 44°44'25" N – 8°06'59" E

## BOTTLE

**Empty bottle weight:** 575 g

**Date of bottling:** 31/01/2020

**Aging potential:** 5 years

**Cork size:** 26x45

**Cork material:** natural cork

**Bottle type:** Albeisa Traditional

**Number of bottles per box:** 6-12

**Box size:** 6 bot. 26x18x31 – 12 bott 26x32x34

## CHEMICAL ANALYSIS

**Dry extract:** 28,1 g/l

**Total acidity:** 6,29 g/l (tartaric acid equivalent)

**Volatile acidity:** 0,68 g/l (acetic acid equivalent)

**Total SO2:** 56 mg/l

**Free SO2:** 30 mg/l



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