

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
Classificaton: DOC
Color: red
Type: still
Country/Region: Neive – Piedmont
Vintage: 2020
Alcool 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 trasferred 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

Lenght: 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

Type of harvest: manual in cases

Geolocation: 44°44'25° N – 8°06'59° E

BOTTLE

Empty bottle weight: 575 g

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



Azienda Agricola Rusel

Frazione Tre Stelle, 18 – 12050 Barbaresco (Cuneo)

+39 0173 638280

+39 339 302 2902

info@rusel.it

P. IVA 03276850041