

BARBERA D'ALBA

d.o.c.

SUPERIORE

La Preda



GRAPE VARIETY 100% Barbera

VINEYARD Municipality of Barolo, Preda vineyard; municipality of Monforte d'Alba, Bussia vineyard

SOIL Calcareous, silty clayloam composition

EXPOSURE South - West

ALTITUDE 270 m.a.s.l.

CULTURAL NOTES **Organic farming.** Low guyot pruning system with planted density of 4500 vines per hectare.

HARVEST PERIOD First half of October; hand harvested with careful selection of the clusters.

VINIFICATION Soft crushing of the grapes with de-stemming; spontaneous fermentation in steel tank at a controlled temperature of 25 - 27 °C; maceration for one week with frequent and soft pumping over.

AGING 12 months in 500 l tonneaux. Bottle aging for at least 12 months.

COLOR: RUBY RED

NOSE: INTENSE FLAVORS, FRAGRANT NOTES

OF SMALL RED BERRIES AND CHERRIES

UNDER SPIRITS

MOUTH: DRY, FULL BODIED, PLEASANTLY CRISP

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