



BARBERA D'ALBA doc
SOVRANA

**Classification**

Barbera d'Alba D.O.C., red wine with light maturation, from Piedmont

Grape Variety

100% Barbera

Area of production

The "Langhe albesi", in the zone of Barolo, and La Morra

Vineyard characters

Hilly terrain with south, south-west exposure

Altitude

400-450 metres above sea level

Density

1 x 2.85 m. / 3,500 vines per hectare

Age

55 years

Vine system

Guyot system modified into small arches

Terrain

Calcareous, rich in potassium, suitable for the production of quality vintages capable of long maturation

Harvest

The second half of October

**Vinification and Refinement**

Pressing of the grapes is followed by alcoholic fermentation with maceration on the skins in stainless steel tanks for 10 to 12 days. In the spring, the wine is transferred into oak barrels where it matures for 12 to 15 months. After careful sampling, the wine is assembled into the final product and bottled. Refinement in the bottle lasts another 8 to 10 months before reaching its optimal qualities

Colour

Intense ruby red with garnet reflections

Bouquet

Delicate, with a ripe fruit scent which harmonizes well with the aromatic notes from the wood

Taste

Warm, full and harmonious, delivering the typical freshness of Barbera

**Accompaniments**

Best served at 18-20 C after decanting. Ideal for accompanying white or red meats, meat with sauces and medium to mature cheeses

Prova da safra 2010, no Encontro de Vinhos – Curitiba, em 09/11/2013.