

BARBERA D'ALBA DOC

Dü Gir

The Barbera d'Alba DOC Dü Gir is a red wine, aged 18 months in oak barrels. Its bouquet reminds of ripe fruits and jam. Its flavor is full while always round and well-balanced. The Barbera d'Alba DOC Dü Gir is perfect to be paired with grilled and roasted meat and savory aged cheese.

VINEYARD

Position: Alba municipality;

Vineyard: Dü Gir;

Grape varietal: Barbera;

Altitude: 225 m above the sea level;

Exposure: south;

Geological origin¹: S.Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: Fifties;

Planting density: 4,000 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 7,000 Kg/ha;

Wine yield: 4,900 L/ha.

VINIFICATION

The Barbera grapes have to be harvested between the end of September and the first decade of October. The Dü Gir vineyard is the last Barbera vineyard to be harvested.

Once in the winery, grapes are destemmed and crushed. Then, they are put in a horizontal thermo-conditioned vinificator with rotating blades, where the alcoholic fermentation takes place. Alcoholic fermentation lasts about one week at a temperature of 28-30°C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation.

Now the wine is ready to start the ageing in oak barrels. New barriques (225l) are used. Ageing lasts 20 months.

Eventually, after almost 2 years from the harvest, the Barbera d'Alba DOC Dü Gir is bottled and, after at least 6 months of storage in our cellar, it is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: deep ruby red full of blackish-purple reflexes;

Bouquet: very fruity (specially black berries and plums) and well-balanced with the hints of vanilla, cinnamon, cocoa and tobacco typical of the ageing in oak barrels;

Taste: outstandingly full while always well-balanced and round.

FOOD PAIRINGS

Because of its features this wine is perfect to be matched with all kind of savory dishes. It goes particularly well with grilled and roasted meat and savory aged cheese.

Serving temperature: 18 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000