

BARBERA D'ALBA DOC

Frere

The Barbera d'Alba DOC Frere is a young red wine, extremely fruity which can be enjoyed all over the meal.

VINEYARD

Position: Treiso municipality;

Vineyard: Frere;

Grape varietal: Barbera;

Altitude: 300 m above the sea level;

Exposure: west;

Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands and compact marls;

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

Planting year: 2006;

Planting density: 4,500 vine stocks/ha;

Growing method: trellis;

Pruning method: Spur pruning;

Grape yield: 8,000 Kg/ha;

Wine yield: 5,600 L/ha.

VINIFICATION

The Barbera grapes have to be harvested between the end of September and the first decade of October.

Once in the winery, grapes are destemmed and crushed. Then, they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place. Alcoholic fermentation lasts about one week at a temperature of 27-29°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.

Then, exploiting the wintriness, the wine is left to rest from 3 to 4 months at low temperature in order to facilitate the deposit of the turbidity and the clarification.

Eventually, in the summer following the harvest, the Barbera d'Alba DOC Frere is bottled and, after a few months of storage in our cellar, it is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: brilliant, ruby red with garnet and purple reflexes;

Bouquet: fruity, intense with hints of cinnamon and cloves;

Taste: well-balanced acidity and soft with long and persistent after-taste.

FOOD PAIRINGS

To be enjoyed all over the meal.

Serving temperature: 18 °C



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

² I.P.L.A., 2007. Carta dei Suoli del Piemonte 1:250.000