

De Forville



Barbera d'Alba



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VENDEMMIA 2011

BOTTLED BY

DE FORVILLE®

BARBARESCO - ITALIA

RED WINE - PRODUCT OF ITALY

L 13.07/BA

750 ML

ALC. 14% BY VOL

At a Glance:

- **Appellation:** DOC Barbera d'Alba
- **Uvaggio:** Barbera (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.5-5.8 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Barbaresco, Neive, and Alba, with most planted in the south-facing "Ca' Grosso" cru in Barbaresco
- **Soil Types and Compositions:** Limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 30 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 10-14 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 12 months in 50-60-hl neutral Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Plate filtration
- **Sulfur:** Applied at harvest, vinification, rackings, and bottling

In The Glass:

Embracing Barbera's trademark high acidity, this is a perfect wine to pair with numerous traditional Piedmontese dishes. Its balance of deep color and anthocyanin, high acidity, and low tannin accompany notes of red cherry, raspberry, and spice.