

Brovia



Barbera d'Alba Ciaböt del Fi



At a Glance:

- **Appellation:** DOCG Barbera d'Alba
- **Uvaggio:** Barbera (100%)
- **Average Annual Production:** 2,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .3 ha of vines near Serralunga d'Alba
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1960 and 1981
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 7-10 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. 10 months in stainless-steel tank and neutral barriques
- **Press Wine:** Free-run juice only
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

The Ciaböt del Fi, partially raised in neutral barriques, is similar in its aromatic layers and intensity to the Sori del Drago, but is often more austere and reserved in its profile with more depth and bass tones on the palate.