

STROPPIANA

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## BARBERA D'ALBA SUPERIORE DOC ALTEA



**VARIETY:** 100% Barbera

**SOIL TYPE:** medium consistency soil tending to clay.

**VINEYARDS:** Rivalta di La Morra and Bussia di Monforte d'Alba

**ORIENTATION:** southeast and southwest.

**ELEVATION:** 400 metres.

**YEAR PLANTED:** 2000 - 1980.

**VINIFICATION:** harvested towards the end of September. The must ferments on its pomace for about ten days at a controlled temperature that never exceeds 30°C. At least four to six pumpovers daily ensure the extraction of the characteristic garnet red colour.

**ELEVAGE:** when fermentation is complete, the wine is transferred to steel tanks and the lees discarded via frequent racking. Next the wine is transferred to French oak tonneaux where it remains for 12 months. The wine is bottled at mid-summer.

**ALCOHOL CONTENT:** 13.5-14.5% by volume.

**AVERAGE ANNUAL PRODUCTION:** 6000 bottles.

**TASTING NOTES:** garnet red colour with crimson highlights. Cherry and red fruit notes intertwine elegantly with spice notes from its elevage. On the palate, the wine is full-bodied with a lengthy finish; black fruit and acidity are tempered by the stay in wood.