

STROPPIANA

cantinastroppiana.it



BARBERA D'ALBA DOC

VARIETY: 100% Barbera

SOIL: limestone with sandy marl, clay and sandstone.

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

ELEVATION: 400 metres.

YEAR PLANTED: 1980.

VINIFICATION: harvested towards the end of September. The must ferments on its pomace for between 10 and 15 days at controlled temperatures not exceeding 30°C. Between four and six pumpovers are carried out daily.

ELEVAGE: when fermentation is complete, the wine is transferred to steel tanks and the lees discarded via frequent racking. At this point, malolactic fermentation also takes place. The wine is bottled in late spring and can go on the market following an additional month of bottle-ageing.

ALCOHOL CONTENT: 14% by volume.

AVERAGE ANNUAL PRODUCTION: 3500 bottles.

TASTING NOTES: intense ruby-red with notes of fresh fruit and cherry steeped in alcohol. During elevage, the aromas develop into subtle spice and small fruit sensations. On the palate, it is round and flavoursome with a long finish. The pleasing, slight acidity makes it even more drinkable.