

Gianfranco Alessandria Barbera d'Alba DOC – 2020

Tech Specs

Type:	Red Still Wine
Ingredients:	Barbera 100%
Region/Subregion:	Piedmont, Langhe
Vegan?	Yes
ABV:	14.50%

A closer look...

Total Production:	250 cases
Vineyard:	52 years old vineyard, In Monforte D'Alba, Loc San Giovanni
Soil:	TUFA STONE, LIMESTONE, CLAY
Age of Vines:	1980, 2000
Vineyard Size:	2.5 hectares
Climate:	The climate is cold and harsh in winter, usually with abundant snowfall. Warm summers with the possibility of rains and sometimes thunderstorms. In the last 5 -6 years climate changed a lot, and sometimes it seems more tropical one, with not so rigid temperatures in winter time and very hot and dry during summer.
Farming Methods:	Guyot ñ Green harvest during end July to September (before harvest) / harvest by hand only
Fermentation Methods:	PIED DE CUVE / NATURAL YEAST / SPONTANEOUS FERMENTATION / SHORT MACERATION ON THE SKINS IN STEEL TANK (VERTICAL ONE), FOR ABOUT 12 DAYS. TEMPERATURE CONTROLLED SYSTEM
Winemaker:	Marta Alessandria
Elevage:	MALOLATIC IN STEEL TANK ñ AGING IN INOX FOR ABOUT 8 MONTHS.
Fining/Filtration:	no
Residual Sugars:	<1g/l
Acidity:	5-6g/l
SO2:	80mg/l

All about this bottle

Barbera grapes from the estate vineyard in Monforte. This is a fresh easy drinking version, with no oak influence. Indigenous yeast, temperature controlled maceration to extract color and nuances without losing the acidity. LOVELY RED WINE, WITH IMPORTANT ACIDITY, NICE BODY, BUT WITH EASY CHARACTER. COOL TO DRINK YOUNG AND FRESH. GOOD WITH SIMPLY DISHES OR AS WINE BY THE GLASS.



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