

# voerziomartini



## BARBERA D'ALBA DOC SUPERIORE "CIABOT DELLA LUNA"

**MUNICIPALITY:** La Morra

**VARIETY:** 100% Barbera

**PLANTS/HA:** 6000

**PLANTED VINEYARD'S YEAR:** 1978

**TRAINING SYSTEM:** Guyot

**SUN EXPOSITION:** South East

**SOIL:** characterized by the Marne of Sant'Agata: they are mixed clay, fine sand and calcareous components.

**IN THE VINEYARD:** Over the past 30 years it has been significantly increased leaf area compared to the amount of bunches, in order to obtain consistently high quality grapes.

**THINNING:** The selection of the grapes takes place mainly in the vineyard during the entire phase of fruit set, veraison and ripening. Four/five green harvest are made manually in order to reduce the production per hectare and to have clusters all equal with a uniform ripening.

**HARVEST:** it is done by hand using small crates in order to haven't broken grapes before the crushing.

**VINIFICATION:** the alcoholic fermentation takes place with emerged cap in stainless steel tanks and it lasts 14/15 days. This process takes place with controlled temperature and oxygenation.

All the operations after the fermentation are made using nitrogen in order to protect the wine from oxygen, to preserve aromatic and colorant substances and to limit the use of sulfites.

**AGEING:** the malolactic fermentation and the subsequent ageing take place in wood and in stainless steel tanks, according to the vintage and the temperatures; both casks and large fine-grained oak barrels are used.

**DRY EXTRACT:** 32g/L

**COLOUR:** intense ruby red color with purple shades.

**BOUQUET:** full, rich, ample fragrance with abundance of red fruits hints; prevalence of plum and blackberry, with fresh jam final.

**FLAVOUR:** hot, vigorous, rich of sweet and fruity notes, harmony of vinous and fresh hints with great finish of vanilla and pomegranate.