Barbera d'Alba Superiore DOC 2015

WINE DESCRIPTION
The Superiore version of Castello di Neive's Barbera d'Alba is only produced in the best vintages and represents a selection of the best Barbera grapes from their Marcorino vineyard. Here, they follow strict green harvesting (removal of immature bunches) and plant only on south-facing slopes thus yielding a wine of great ripeness. It is made from 100% Barbera grapes and serves as a reminder of Barbera's potential. After fermentation, this wine is aged for at least 1 year in oak barriques (225-L French oak barrels) to round out the wine.

TASTING NOTES
Deep ruby red, intense aromas of black fruits and licorice complement chocolate, mocha, and hints of Ti-Tre oil. Great acidity and well-integrated oak lead to great structure and a long finish.

FOOD PAIRING
Pairs well with roast beef, Espagnole sauces, spicy ricotta cheeses, and even lamb curries.

VINEYARD & PRODUCTION INFO
Production area/appellation: Barbera d'Alba DOC
Vineyard name: The Marcorino vineyard
Vineyard size: 2 acres
Soil composition: Calcareous Marl
Training method: Guyot
Elevation: 825 feet
Vines/acre: 1,600
Yield/acre: 3.6 tons
Exposure: Southern / Southwestern
Year vineyard planted: 2004
Harvest time: September
First vintage of this wine: 1985
Bottles produced of this wine: 6,000

WINEMAKING & AGING
Varietal composition: 100% Barbera
Fermentation container: Stainless steel tanks
Length of alcoholic fermentation: 10 days
Fermentation temperature: 82 °F
Maceration technique: Racking, Pumpovers, and Aeration
Length of maceration: 10 days
Malolactic fermentation: Yes
Type of aging container: Barriques and Stainless steel tanks
Size of aging container: 225 L
Age of aging container: One-Four years
Type of oak: French: Allier
Length of aging before bottling: 12 months
Length of bottle aging: 6 months

ANALYTICAL DATA
Alcohol: 155.0 %
Ph level: 3.40
Residual sugar: 1.0 g/L
Acidity: 58.0 g/L
Total SO2: 80.0 mg/L