



Mainerdo®

BARBERA D'ALBA DOC SUPERIORE



Grape variety: Barbera d'Alba

Area of origin: Municipality of Neive – Estate-owned vineyard –
Basarin

Google Earth Coordinates: 44°42'40.27"N 8°6'11.49"E

Total vineyard surface: 0.55 Ha

Exposure: South / South-East

Soil: Tortonian soil rich in very compact blue marl.

Plants per hectare: from 3300 to 4200.

Vine training system: Guyot with 7-8 buds.

Harvest: By hand into crates of approx. 20 kg.

Average production: 70 hl. per hectare

Vinification: in oak barrels at 28 – 30°C for 15 – 18 days

Ageing: 40% in French oak barrels for 18 months, 60% in Slavonian oak barrels for 18 months

Colour: deep, purplish red with dark veins.

Bouquet: blackberry, cassis, plum, black pepper, tobacco, vanilla, chocolate and cherry.

Palate: full, vigorous and intense, with a good tannic structure.

Pairing: characteristic Piedmontese dishes, roasts, medium-mature cheeses.

Serving temperature: 18-20° C

Alcohol content: 14 – 14,5 % vol.

Bottle sizes: 75 cl.

Bottle per year: about 4800

Note: made in very good and excellent years only



Azienda Vitivinicola Mainerdo

Via Moretta, 20 – Neive (CN) – Piedmont – Italy – Tel. +39.0173.67056 – Fax +39.0173.67056
mainerdo@mainerdo.com - www.mainerdo.com