

RAINERI

Barbera d'Alba Superiore Sagrin®



Denomination: DOC
Grape variety: Barbera 100%
Vineyard in: Monforte d'Alba
Average production: 4000 bottles; 330 cases
Grape yield per hectare: 6 tons
Exposure and altitude: south-west, 950 feet a.s.l.
Type of soil: sand and marls of clay, limestone
Age of vineyard and growing system: 20 year old, guyot

FARMING

Sustainable, with grass kept short, copper and sulfur. At least two green harvests between July and August, followed by manual selection at picking time. Grapes harvested by hand at the end of September in 20kg crates.

VINIFICATION & AGING

Clusters are crushed and destemmed in the cellar. Fermentation and maceration last about 14 days at controlled temperature (28°-29°C; 82°-84°F) in vertical stainless steel vat. About 2 months of malolactic fermentation followed by 14 months aging in used French oak. No filtration, no fining.

SENSORY CHARACTERISTICS

Color: ruby-red deeply purplish highlighted
Nose: black pepper, mature black skin fruit, deep
Palate: dry, fruity, deep and lasting, full-bodied, balanced
Serving temperature: 16°-17°C / 61°-63°F
Aging potential: 2-8 years
Pairing: appetizers, pasta and meat entrées, cured meat and cheese

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