

Amalia Cascina in Langa Barbera d'Alba DOC 2018



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Barbera d'Alba DOC 2018

Denomination: Barbera d'Alba DOC

Town: Monforte d'Alba

Grape variety: Barbera 100%

Alcohol by Volume: 15%

Number of bottles: about 4000

Vineyard Characteristics: west - south west facing, about 450 metres above sea level. Soil: Formazione di Lequio.

Year of planting: Vigna S'Anna anno 1998

Training System: Guyot

Planting Density: 5.000/ha

Yield: 70 q/ha

Harvest day: first week of October

Vinification: The grapes are harvested by hand to be made into wine right away. After destemming and crushing the grapes, the alcoholic fermentation starts in the must. The maceration lasts for about ten days with pumping over. After the alcoholic fermentation, the wine undergoes malolactic fermentation. Then it remains in stainless steel vats for about eight months. At the end of this process, it is bottled and left to refine in the bottles.