

Ghëddo

VITICOLTORI IN LA MORRA BARBERA D'ALBA DOC 2021 Superiore



Territory: Grapes obtained from two vineyards in the municipality of Monforte d'Alba (CN), at an altitude of about 250 a.s.l. facing west and lying on clayey-silty marl.

Grape variety: Barbera 100%.

Viticulture: manual management without the use of herbicides.

Harvest: the 2021 vintage, hot but with good water supply in the soil which allowed the plant a harmonious technological and aromatic ripening; harvested on 22 September by hand in 20 kg crates.

Yield: 70 quintals per hectare.

Grape yield in wine: about 70%, for a wine yield of 50 hl per hectare.

Vinification: the alcoholic fermentation takes place in stainless steel barrels at a controlled temperature, the skins are left to macerate for 7 days in contact with the wine. The malolactic fermentation takes place in November immediately after the alcoholic fermentation.

Aging: takes place for 6 months in 20hl French oak barrels, 8 months in steel and then in the bottle.