



## BARBERA D'ALBA "BUSCHET"

### Denomination:

Barbera d'Alba d.o.c.

### Origin:

In the village of Barbaresco, subzone called "Buschet"

### Vinification:

The Barbera will spend 10-15 days on its skins with regular pumpover to ensure fresh aromatics and good color extraction. Malolactic fermentation continues in stainless-steel tanks.

### Ageing:

Following malolactic fermentation, the wine ages six months in cement tanks before bottling.

### Bottling:

Bottling takes place at the end of spring following harvest. The bottles are stored horizontally at 16-18 C°.

### Storage:

This wine is suited to medium aging. It is recommended to store the bottles at regulated temperature and humidity (16-18 C° and 60%) away from bright light.

### Vineyard:

The subzone known as "Buschet" has an eastern exposure, 270 meters altitude.

The term Buschet comes from the piedmontese dialect and it means boschetto, or "little woods".

Back in the days, as a matter of fact, was growing a little woods on the top of this hill, and Luigi decide to preserve it as a brake to the erosion of the soil.

It's an iconic area for the winemakers of Barbaresco, being dedicated only for the production of Barbera and Dolcetto.

**Stump/Ha:** 2500.

**Grapes/Ha:** 7000 Kilograms.

**Plant Year:** 1975.

**Harvest:** Picking Barbera takes place just before the Nebbiolo, typically the first week of October.