

Barbera d'Alba DOC Superiore

Munbèl

2022

Dark red colour, a rich bouquet with a note of red fruit and in the background, spices and tobacco.

It is surprising for its **elegance** that lastingly caresses the mouth and recalls prunes and dried grape marmelade.

Basic Information

Product name: Barbera d'Alba Superiore Munbèl

Cépage: Barbera

Appellation: Barbera d'Alba Superiore

Classification: DOC

Color: red

Type: still

Country/Region: Piedmont / Italy

Vintage: 2022

Alcohol percentage: 15%

Sugar rate: < 0.5 g/l



Vineyard

% of Grape/Cépage: 100% Barbera

Soil: calcareal

Type of harvest: by hand

Winemaking

Method: traditional in steel tanks

Temperature: 25°

Length: 15 days

Malolactic: done in steel tanks

Aging: in wood

Age of barrels: new – 3 years

Barrels type: barriques

Level of toast: medium

Percentage of new barrel: 30%

Aging time in wood: 12 months

Bottle

Empty bottle weight: 450 g

Cork size: 24×44

Cork material: natural cork

Bottle type: Bordeaux bottle

Packaging

Number of bottles per box: 6

Chemical Analysis

Dry extract [g/l]: 30.4

Total acidity [g/l of tartaric acid equivalent]: 5.90

Total SO² [mg/l]: 85

Free SO² [mg/l]: 34