

Barbera d'Alba DOC Superiore

Munbèl
2023

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: 2023
Alcool 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°
Lenght: 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