



PRODUCER PROFILE

Araldica group Managing Director:
Claudio Manera
Winemaker: Claudio Manera
Total acreage of vine: 2100 (850 Ha)
Winery Production: 25,000,000 bottles
Region: Piemonte

ALBERA BARBERA D'ASTI DOCG

WINE DESCRIPTION

Barbera was once known as "the people's wine", for its versatility and abundant production. Monferrato is usually cited as the variety's birthplace. Barbera ripens relatively late, as much as two weeks after Dolcetto. However it traditionally still ripens before the stately Nebbiolo. Its chief characteristic is a high level of natural acidity even when fully ripe, which makes it ideal for rich Piedmontese cuisine. Albera is the name of a small valley in Castel Boglione area (province of Asti), ideal for the cultivation of Barbera grapes.

TASTING NOTES

Ruby red with purple highlights. Elegant bouquet on the nose with aromas of cherries and plums with an enticing warm, spiced and smoky sensation. The palate is rich and generous with juicy cherry, plum fruit and meaty, spicy notes beneath. Soft oak tannins offer an extra dimension to the texture. A refreshing smack of fruity acidity on the finish gives plenty of definition to the ripe fruit.

FOOD PAIRING

Ideal with simple dishes such as pizza and pasta, cured or roasted meats, cheeses.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Asti DOCG
Vineyard size:	250 h
Soil composition:	Limestone and clay
Training method:	Guyot
Exposure:	South west
Elevation:	250 - 400 m a.s.l.
Vines/Acre:	4,000 - 4,500/Ha
Age:	20 years
Harvest time:	Early October
First vintage:	2003
Production:	48,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks
Length of fermentation:	10 days at 28 °C
Maceration technique:	On the skins for 10 days with two pumping overs per day
Aging container:	80% big Slavonian oak barrels of 80 Hl and 20% French oak barriques
Length of aging:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0 g/L
Acidity:	5.8 g/L
Dry extract	28.5 g/L

