

BARBERA ASTI SUPERIORE D.O.C. TRABUCCO



CÉPAGE : 100% Barbera

PLANT :guyot simple

YIELD: 63 hectolitres / Ha

RIPENING: for 1 year in big oak barrels

REFINING: 6 months in bottle before selling

FERMENTATION TEMPERATURE : maximum 28- 30°C

PERIOD OF FERMENTATION : 8-10 days

MALOLACTIC FERMENTATION : after alcoholic fermentation

BOTTLING PERIOD: on March – June, 1 year after refining

ALCOHOL CONTENT: 14,0% by Volume

TOTAL ACIDITY: 5,5

PH: 3,55

AVERAGE ANNUAL PRODUCTION: 5.000 bottles (750 ml)

AGING CAPACITY: 5-8 years