

Cà di Tulin

Azienda agricola Cà di Tulin - Cisterna d'Asti (AT) - Italia



BARBERA D'ALBA DOC

Classification: Barbera d'Alba doc

Variety: Barbera

Vineyard: location "Loreto" and "Via Lunga" in the municipality of Canale d'Alba (CN)

Age: 2001/2003

Extension: 0,50 Ha

Density: 4200 plants/Ha

Altitude: 350 meters above sea level

Soil: Calcareous, sandy gravel

Exposure: Southwest

Vine growing: Guyot

Yield: 60-70 quintals/Ha

Harvest: Manual harvest in perforated crates at the beginning of October, consequently the phenolic maturation phase and climatic conditions.

Vinification: After soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 30° C. It is left to macerate for 8-10 days, with daily pumpovers. Aging in stainless vats for 18 months and some more months in bottle.

Production: 3500 bottles/year

Alcohol: 13,0 % Vol.

Dry Extract: 28

Acidity: 5,8

Tasting notes

Color: red purple with garnet tinges

Fragrance: ethereal and spicy, emerge notes of marasca cherry and red flowers

Taste: important alcoholic note, good acidity, with an inviting sweet evolution

Serving Temperature: 18°

Gastronomic combinations

Barbera d'Alba are used in combination with antipasti of cured meats, pasta with meat sauce, boiled and stewed red meat, grilled meat and mature cheeses.