

# Cascina Ciapat



## BARBERA D'ALBA DOC

### COLOR:

intense ruby red color with purple reflections, tending to garnet with aging

**BOUQUET:** fruit in full maturity (mashed cherry, plum) with excellent fresh overtones, as well as a floral note (dark pink).

**TASTE:** dry, with a good structure, with a fairly strong acidity typical of the grape when it is young. As it ages it takes on composure, great balance and harmony between the acidity and tannins of the woods, increasing fragrance and elegance.

### FOOD MATCHES:

it can be made with a wide range of dishes, from egg pasta-based preparations with meat sauce, to more generic ones based on red meat, even grilled.

Excellent pairing with game, pork, lamb and kid meats. It goes perfectly with medium-aged cheeses.

**SERVING TEMPERATURE:** 16-18°C

**ALCOHOLIC CONTENT:** 14%vol

### HISTORY OF THE VINE:

Barbera, as it is traditionally called by Piedmontese peasants, or Barbera, as we find in many oenology books, is a wine with a rough and shy character, straightforward and robust. A wine with a powerful acid impact, it needed a few years of aging, even five or six, to "be very suitable as a roast wine", as the well-known enologist Strucchi put it at the end of the nineteenth century.

Celebrated by poets of value, such as Carducci and Pascoli, now Barbera wine is able to take on less rustic connotations from the first years of life through a skilful refinement in small oak woods.

**HARVEST:** Manual around the third decade of September, with careful selection of the grapes, both in the vineyard and in the cellar.

**VINIFICATION:** classic red with emerged cap with frequent pumping over (3/4 per day) and 2 punching down per day starting from mid-fermentation, to improve the extraction of color and aroma while keeping the temperature controlled at 28-29 ° C, with a peak of maximum 30 ° C in the first fermentation days to best fulfill the extraction. Two delestages are also carried out, approximately at the beginning and mid-fermentation. Fermentation lasts for about 20 days. Malolactic fermentation follows in November.

**REFINEMENT:** in steel to ensure the freshness of the typical acidity and bottling in spring / summer.