



## *Barbera d'Alba Ciabot Russ SUPERIORE*

**Vineyards:** selection of our best vineyards located in the villages of La Morra and Monforte ; WEST exposure with medium slope

**Grape:** Barbera 100%

**Age of vineyard:** 45 years

**Average density of vines:** 5500 vines per hectare

**Soil:** clay and limestone

**Method of cultivation:** classical Guyot method with medium-short pruning; Green harvest in two different times with reduction of grapes with a final production per hectare of 5000 kg approx.

**Winemaking:** The grapes are harvested very ripe with a meticulous selection; fermentation took place spontaneously in stainless steel vats with temperature controlled at 30°C with 12-14 days of maceration ; malolactic fermentation took place spontaneously in stainless steel vats..

**Refinement:** After malolactic fermentation the wine stay for 15 month in new French barriques; then the wine is bottled and refined for 10 month.

**Bottles production:** 5000 bottles