



Lucrezia BARBERA D'ALBA SUPERIORE



FIRST VINTAGE: 2006

Lucrezia, the sister of Lorenzo and Gabriele, was born in the year when Barbera Superiore was first produced, hence the dedication. Currently, this Barbera is aged for 12 months in Tonneaux, 12 months in large barrels, and a few more months in the bottle. The vines used to produce this Barbera are approximately 50 years old.

GRAPE VARIETAL: Barbera 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (66%) with low percentage of silt (30%) and clay (4%)

EXPOSURE/ ALTITUDE: south / 310 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 50 hl

HARVEST: manually, end of September

VINIFICATION: 12-15 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 12 months in toneaux 500L, 12 months in large barrels, 6 months in the bottle

BOTTLES PER YEAR: 12,000

SERVE WITH: traditional piedmontese meat diches and aged cheese

SIZE: 0,75 L - 1,5 L - 3 L - 5 L - 12 L



Famiglia Flavio Marchisio