

Barbera d'Alba DOC "Elena"

Dedicated to Elena, Roberto Sarotto's second child born in 1998. The Barbera grapes come from the vineyards of the estate. It has a powerful, complex nose of ripe fruit and a good body which shows marvelously balanced structure, acidity and tannins. Rich, round, smooth with a full flavor that lingers in the mouth, it is a stimulating, inspiring, meditation wine and an ideal match for rich pasta dishes.

DENOMINATION	Barbera d'Alba DOC
COLOR	ruby red with violet tints
GRAPE	100% Barbera d'Alba
ORIGIN	Neviglie and Barolo
SURFACE AREA	20 hectares
ASPECT & ALTITUDE	South at 350 meters asl
SOIL	calcareous marlstone
TRELLIS	guyot
PLANT DENSITY	6.000 per hectare
YIELD PER HECTARE	5.000 - 6.000 kg per hectare
HARVEST DATE	end of September
VINIFICATION TECHNIQUES	temperature-controlled fermentation (25-26°C) followed by a further maceration on skins for 10 days
TYPE & LENGHT OF MATURATION	2 months in stainless steel tanks, 12 -14
	months in barrique, 6 months in stainless
	steel tanks, 6 months in bottle.
ALCOHOL	15% - 16% vol.
TOTAL ACIDITY	5,5 g/l
RESIDUAL SUGAR	0-3 g/l
AVERAGE ANNUAL PRODUCTION	60.000 bottles

