



## BARBERA D'ALBA SUPERIORE DOC • LABORIOSA



“**Laboriosa**” (that means laborious) is the wine **Barbera of Alba superior** whose nickname assumes complexity and work.

The grapes come from well exposed vineyards of **Bric Montersino**. The low return for vinestock allows to reach the ripening about at the first or the second week of October.

After the alcoholic fermentation – maceration that lasts for 15-20 days, the wine is poured into barriques, where the malolactic fermentation takes place.

The wine remains there for about 20 months before bottling.

If it is poured into a large glass, the **Barbera d'Alba superior** “**Laboriosa**” shows an intense ruby red colour; it reveals a rich personality and a delicate elegant arôme with a perfume of fruit, spices and vanilla.

It has a wide and soft taste with noble tannins that anticipate a warm and powerful ending.

**Vine:** Barbera 100%

**Soil:** calcareous

**Altitude:** 300 m above sea level

**Exposure:** south

**System of vine growth:** Guyot

**Nr. of vinestocks per hectare:** 4000

**Return in wine per hectare:** 70hl

**Vintage:** first half of October

**Vinification:** traditional with maceration

**Refinement in wood:** 20 months

**Refinement in bottle:** 12 months

**Alcoholic content:** 14-14,5%

**Sugar:** 2 g/l

**Extract:** 33 g/l

**pH:** 3,50-3,60

**Acidity:** 5,80-6,00 g/l

**Combinings:** This wine is an important wine. Who tastes it will be kept busy in a “**laborious**” organoleptic test. Thanks to its structure it has the pretension (in Italian we say “la boria”) of accompanying great second courses.