

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 a **FEW 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 AROME** 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
SOIL:	calcareous
ALTITUDE:	300 m above sea level
EXPOSITION:	south
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	70 hl
VINTAGE:	first half of October
VINIFICATION:	traditional with maceration
REFINEMENT:	in wood
REFINEMENT IN BOTTLE:	12 months
ALCOHOLIC CONTENT:	14 - 14,5 %
SUGAR:	2 g/l
EXTRACT:	28 - 30 g/l
PH:	3,5 - 3,6
ACIDITY:	5,8 - 6,0 g/l

PAIRINGS

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.