



BOASSO FRANCO
AZIENDA AGRICOLA



Barbera d'Alba Superiore

Vine: Barbera

Production area: Serralunga d'Alba municipal district

The vineyards

Surface: 7700 square metres

Age of vineyard: 25 years

Implantation order: 0.80x2.60

Number of vines per hectare:

Rootstock: SO4 - K5BB

Soil: calcareous- clayey siliceous

Growing procedure: espalier with Guyot pruning.

The grape

Harvest: 100% by hand

Harvest period: end of September, beginning October.

Maximum yield: 100 quintals/hectare of grape.

Wine maximum yield: 70%

Wine-making: soft grape destemming, maceration and fermentation on the skins for about 8-10 days at scheduled temperature with wine-pressing by hand. After the malolactic fermentation, the juice is first transferred in steel tanks and then in wooden casks for a period of ageing.

The wine

Number of bottles: 7200

Ageing: 12 months, 4 of which in wood

FEATURES OF WINE

Alcoholic content (minimum): 15.00% vol.

Total acidity (minimum): 4,5 grams/litre

Net dry extract (minimum): 23 grams/litre

ORGANOLEPTIC CHART:

Tasting temperature: 18/20 contents.

Preservation: the Barbera d'Alba Superior, can be preserved for about 5 years and more, according to the vintage features.

Combination food/wine: tasty soups, white meats and stewed aromatic birds, grilled red meats, medium mature cheeses.

JUDICIAL LIMITATIONS

Pb: max 0,20 mg/L Reg. UE 2015/1005 **Cu:** max 1 mg/L D.M. 29/12/1986 **Zn:** max 5 mg/L D.M. 29/12/1986 **Methanol:** max 0,25 mL/100 mL alcohol art. 10-11 L.82 20/02/2006 **SO₂:** max 150 mg/L Reg. CE 606/09

Ocratossina A: max 2 µg/L Reg. CE 123/2005