



BARBERA D'ALBA *Plaustra*



Grape variety: 100% Barbera clone AT84

Zone of production: Santa Maria in La Morra on the hillside historically known as Plaustra, west exposition.

The vineyard is relatively young, in fact it was planted only in 2008. It's a high density plantation, 8000 stumps/Ha, in order to reduce the production of every grapevine for a better ripening.

The pruning: the training method chosen is the guyot with 5 buds. After summer thinnings, every plant produces 1,2-1,3 kg of cluster.

In the cellar a maceration at controlled temperature is carried out for 6 days with daily and manual pumping over. The alcoholic fermentation reaches 28 °C, a temperature that allows us to safeguard perfume and flavour. The malolactic fermentation and the ageing are made in steel tanks where part of the lees is mixed up in order to achieve a full and round body in opposition with the typical freshness of the Barbera.