



Giuseppe Cortese Barbera d'Alba 2014

WINE DESCRIPTION

Made from 100% Barbera d'Alba grown in limestone and clay soils in various estate vineyards in the Trifolera zone, which is named after the prized white truffles that can be found nearby. The grapes are harvested in late September and then vinified and aged entirely in stainless steel tanks.

TASTING NOTES

Ruby-red in color when young, this wine shows lovely aromas of crushed red cherries and plum fruit. On the palate, the wine is crisp, well-rounded and flavorful.

FOOD PAIRING

A perfect choice for lasagna or tomato-sauced pastas, brick-fired pizzas, or slow cooked, smoked tenderloin.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barbera d'Alba DOC
Vineyard name:	Barbera d'Alba/The Trifolera area
Vineyard size:	3
Soil composition:	Calcareous Clay-Loam
Training method:	Guyot
Elevation:	900 feet
Vines/acre:	1,800
Yield/acre:	3.2 tons
Exposure:	Western
Year vineyard planted:	1968
Harvest time:	September
First vintage of this wine:	1971
Bottles produced of this wine:	5,500

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	50 hl
Length of bottle aging:	5 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	<0.2 g/L
Acidity:	6.9 g/L
Dry extract:	32.8 g/L

PRODUCER PROFILE

Estate owned by: Pier Carlo Cortese
Winemaker: Pier Carlo Cortese
Total acreage under vine: 20
Estate founded: 1971
Winery production: 5,500 Bottles
Region: Piemonte
Country: Italy