



ELLENA

Barbera d'Alba Superiore Alferi

Denomination: Barbera d'Alba d.o.c. Superiore Alferi

Grape variety: Barbera

Production area: La Morra

Vineyard: Alferi

Total surface area: 0,8 hectares

Initiated (year of planting): 1940 – 1984

Produced bottles: 3500

Exposure: West

Altitude: 340 m. above sea level

Soil composition: calcareous – clayey

Yield per hectare: 50 quintals

Fermentation: With Wild yeast

Winemaking: 14 days of maceration on skins with frequent cap punch-downs

Ageing: malolactic fermentation and maturation in french barriques (25% new barrique – 75% second-year barrique) for about 24 months.

Bottling: The wine is bottled in summer without filtration and bottle ageing for 6 – 9 months.

Service temperature: 18° C

Note: alcoholic content 14,50% vol, total acidity 6,20 g/l