

LANGHE DOC BARBERA

ROBUR VITAE

The power of life. In the case of Barbera, this is the strength of the vine. A vine that prefers the sun, absorbs it into its bunches and yields this back to the glass in an explosion of surprising scents. Barbera is female and this is how it is represented: as a female-vine, releasing energy and life.



Vineyards

Grape variety 100% Barbera

Municipality: Grinzane Cavour

Exposure: South - South East

Soil characteristics: Sandstone with marl limestone strains

Plantation spacing: 2.70 x 0.90 m

Training system: Guyot, espalier, 4100 plants / Ha

Age: 25-30 years

Yield: 75 q / Ha

Alcohol: 13% vol.

Vinification

Harvest period: Mid-October

Vinification: Selection of the grapes in the vineyard, fermentation and maceration for about 15 days in stainless steel containers, followed by malolactic fermentation in November.

Refinement: 50% in 10 hl French oak barrels and for 50% in tonneaux of 500 L. The duration of aging is 8 months, assemblage at the end of August, with bottling in autumn.

Features

Perfumes: The nose perceives fruit in full maturity, with excellent fresh overtones. An intense ruby red colour with purple reflections.

Taste: The tannin is light in the mouth, maintaining the classic strength of Barbera, thanks to its pleasant acidity.

Pairings: A wine that deserves to accompany important courses. Excellent with first courses rich in flavour, meats and cheeses.