



Technical sheet Barbaresco Staderi 2020 Mura Mura

General information

- Denomination: Barbaresco DOCG
- Commercial Name: Barbaresco Staderi
- Cru/vineyard: Staderi
- Vintage: 2020
- Grape: 100% Nebbiolo
- Municipality of vineyard: Neive
- Vineyard Size: 0,57 HA
- Exposure: West
- Altitude: 238 m
- Soil: loamy and clayey, calcareous marl

Vineyard Management

- Agriculture: SQNPI
- Training: 'Controspalliera' Guyot pruning
- Vines per hectare: 4500 vines/HA
- Yield per hectare: 45 q.li/HA

Vinification

- Vessel for alcoholic fermentation: 50 hl french oak vat
- Maceration: pre-fermentation bleeding (from 5 to 15% depending on vintage); 12-15 days on the skins with delicate pumping over
- Fermentation temperature: 26°C
- Vessel for malo-lactic fermentation: french oak vat

Ageing

- 12 months: 25 hl french oak barrel
- 12 months: 400 l ceramic amphorae
- 6 months: resting in bottle

Style: terroir expression, depth, absence of bitterness, aromatic clarity and absence of faults

Tasting notes: ruby red color with brick reflections, the nose has aromas of cherry, violet, cinnamon, musk. On the palate the tannin is intense and muscular, but sweet. The wine is concentrated and with a decidedly persistent finish.

Food pairings: grilled, roasted and braised meats.

Analytical parameters

- Alcohol: 14,78%
- Total acidity: 5,75 g/L

Bottles produced: 3422