



Barbera d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA

2021

RENZO SEGHEsIO CASCINA PAJANA

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WINE	Red wine, medium body, structured and complex
VINTAGE	2021
ORIGIN	Santa Maria – La Morra/ Pajana della Ginestra – Monforte d'Alba
SOIL AND CHARACTERISTICS	Lime-rich marles in Santa Maria, calcareous limestone in Ginestra
GRAPE VARIETY	100% Barbera
PLANTING DENSITY	Guyot, 4,500 vines per hectare
HARVESTING TIME	Early October, hand harvest
PRODUCTION METHOD	The grapes are destemmed and delicately crushed, up to 30% whole berry. Fermentation with <i>Saccharomices Pombe</i> , with separation of liquid and solid portion in the initial stages.
YIELD PER HECTARE (AT HARVEST)	Total duration of fermentation: 16 days. Racking and aging in tonneaux (Allier and Nevers) for 5 months, then Slavonian oak barrels (Garbellotto, 3.200 lt) for additional 5 months
ALCOHOL	14,52 %
PH	3,62
COLOUR	Intense ruby red
BOUQUET	Plum and marasca cherry, berries and spices
FLAVOUR	Full fresh and harmonious with a balanced and persistent aftertaste

The Barbera d'Alba is harmonious, fresh, long and intense: the acidity is balanced and perfectly integrated bringing to the fore fine notes of plum and red berries