

BRACCIA RESE - "BARBA" 2022 RED WINE

Production

Bottles produced: 2,564

Vineyard Surface: 0.7 hectares

Terrain: High alpine plateau increasing in altitude in the direction of Monviso in the Piemontese Occidental Alps. Only vineyards in sight; surrounded by orchards and forest.

Soil: Gneiss and schist.

Exposure of rows: East

Altitude: 600 masl

Varieties: *Chatus, Barbera*

Rootstock: S04, K5BB, 420A

Vine Training: Guyot

Average age of vines: 73-75 years.

Yield: 30-40 hl/ha

Treatments: 4-6 x wet sulfur + copper,
2 x dry sulfur, 1 x Potassium Bicarbonate.

Fertilizers: Green manure

Harvest start date: 9/24/22

Harvest mode: Manual in small boxes

Certifications: Organic certified..



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Vinification

Pre-press: Destemmed and crushed

Pressing mode: Pneumatic press

Vinificator: Concrete tanks

Maceration: 12 days through fermentation.

Yeasts: Indigenous yeasts only; spontaneous fermentation.

Sulphur dioxide: Small amount added prior to bottling.

Filtering: Unfiltered

Concrete refinement: 10 months

Refinement in the bottle: 6 months

Bottle type: 'Burgundy'

Cap in: Nomacorc select green.

Analysis

ABV: 13.5 %

R. Sugar: > 1 g/L

Total SO₂: 24 mg/L

