

SASSAIA Barbera Superiore



Wine: Barbera Superiore

Vintage: 2017

Vineyard: Garbagnina

Harvested: October 2017

Brix @ Harvest: 24

Alcohol: 15%

pH: 3.3

TA: 6.79

Fermentation: Hand harvested Barbera grapes and chilled to 8C for 36 hours of skin contact. Stainless steel alcoholic fermentation and sequential malolactic fermentation in French Chassin oak barrels.

Aging: Aged in 25% new and 75% neutral French oak barrels from Chassin for 12 months.

Aromas: Sweet Tobacco and warm spice.

Flavors: Dense red fruit.

Vintage Notes: Healthy fruit with good maturation which was the result of adequate rainfall, hot days and cool evenings. Late autumn harvest.

