



## *Barbera d'Alba*

DENOMINAZIONE DI ORIGINE CONTROLLATA

**2022**

**RENZO SEGHESESIO CASCINA PAJANA**

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<b>WINE</b>	Red wine, medium body, structured and complex
<b>VINTAGE</b>	2022
<b>ORIGIN</b>	Bricco Chiesa – La Morra/ Pajana della Ginestra – Monforte d'Alba
<b>SOIL AND CHARACTERISTICS</b>	Sandy, calcareous and limestone, west-facing exposure
<b>GRAPE VARIETY</b>	100% Barbera
<b>PLANTING DENSITY</b>	Guyot, 4,500 vines per hectare
<b>HARVESTING TIME</b>	Early October, hand harvest
<b>PRODUCTION METHOD</b>	The grapes are destemmed and delicately crushed, 30% whole berry. Fermentation with Sacch. Pombe, separation of liquid and solid portion in the initial stages. Total duration of fermentation: 16 days. Racking and aging in steel vats (30%) and Tonneaux (Allier and Nevers) for 6 months, then Slavonian oak barrels (3.200lt) for additional 6 months
<b>ALCOHOL</b>	14,52 %
<b>PH</b>	3,57
<b>TOTAL ACIDITY</b>	Intense ruby red
<b>COLOR</b>	Plum and marasca cherry, red fruits and spices
<b>BOUQUET</b>	Full, fresh and harmonic, persistent and balanced

*Barbera d'Alba is balanced, fresh, long and intense. Fresh acidity keeps it lively and brings to the fore notes of plum, cherry and red fruits*