



## *Barbera d'Alba*

**SUPERIORE**

DENOMINAZIONE DI ORIGINE CONTROLLATA

**2020**

**RENZO SEGHEGIO CASCINA PAJANA**

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<b>WINE</b>	Red wine, medium body, structured and complex
<b>VINTAGE</b>	2020
<b>ORIGIN</b>	Estate 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>	Late September, hand harvest
<b>PRODUCTION METHOD</b>	The fruit for the Barbera d'Alba Superiore comes from the middle portion of the Ginestra side. The grapes are destemmed and delicately crushed, up to 30% whole berry. Fermentation with <i>Saccharomyces Pombe</i> , with separation of liquid and solid portion in the initial stages (day 3 to day 7). Total duration of fermentation: 16 days. Racking and aging in tonneaux (Allier and Nevers) for 8 months, then Slavonian oak barrels (Garbellotto, 3.200 lt) for additional 10 months
<b>ALCOHOL</b>	15,00 %
<b>PH</b>	3,56
<b>TOTAL ACIDITY g/l</b>	5,68
<b>COLOUR</b>	Intense ruby red
<b>BOUQUET</b>	Cherries, berries, strawberries, licorice, stones and dark chocolate

*The Barbera d'Alba is full and harmonious: fresh and intense with sophisticated texture, balanced and perfectly integrated acidity; flavorful with a palate imbued with dark cherries, plum, blackberries and spices. The finish is long and delicious*