

# Barbera d'Alba Superiore "Bricco Capre"

## DENOMINAZIONE DI ORIGINE CONTROLLATA

**DESIGNATION:** Barbera d'Alba D.O.C. Superiore

**GRAPES:** 100% Barbera

**VINEYARD LOCATION:** Comune di Alba

**VINE PLANTING:** 1989 - 1997

**VINE TRAINING SYSTEM:** Counter-espalier Guyot

**VINEYARD EXPOSURE:** South / South-West

**SOIL COMPOSITION:** Medium texture, calcareous and clayey

**VINEYARD ALTITUDE:** 300 mt. a. s. l.

**HARVEST:** Hand collection in early October

**VINIFICATION:** Fermentation in stainless steel tanks at 26°C (79°F), 12-15 days of skin contact time, frequent pumping, totally carried out malo-lactic.

**AGING:** 1 year in 2000 lts. Slavonian oak barrels and 4 to 6 months in bottles.

**FIRST VINTAGE PRODUCED:** 2009

**SIZES:** L. 0,750; L. 1,500; L. 3,000



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*Bricco Capre*  
44°41'10.8"N 8°03'05.4"E

