

Rinaldi 2015



BARBERA D'ALBA DOC

Made from the grapes grown in the vineyards of Monforte d'Alba in Rinaldi, from which the wine gets its name, this Barbera has a distinct and powerful character, yet retains a pleasant freshness that gives it great drinkability.

Appellation: Barbera d'Alba DOC

Variety: Barbera

Vineyard of production: Rinaldi - Monforte d'Alba

Average age of vineyards: 49 years

Yield: 75 quintals per hectare

Winemaking: Crushing-destemming is followed by spontaneous alcoholic fermentation using indigenous yeasts. It is left in contact with the skins in stainless steel tanks at a controlled temperature, max 31-32° C (88-90° F), for 16 days. Dry racking and decantation follow, with transfer to oak barrels of 500 liters. It is stabilized with cold temperatures in order to avoid the use of clarifying products and filtration.

Malolactic fermentation: Carried out entirely in barrels immediately after alcoholic fermentation.

Aging: In barrels for 9 months, followed by assemblage in stainless steel and bottling, done in mid-June 2016. It rests in the bottle at a constant temperature of 14° C (57° F) for three months before release.

First year of production: 1975

Bottles produced in 2015: 37,912

Tasting notes: An important Barbera with intense aromas that recall fruity and spicy due to aging in oak casks. The taste is warm and full-bodied, with good acidity and structure to make it balanced thanks to the right balance between the roundness and structure. The 2015 was definitely a superb harvest for the Barbera Rinaldi and shows his more structured side and stubborn character, ensuring a secure longevity over time.

Alcohol: 14.40 % ABV
Total acidity: 6.07 g/l
Dry extract: 32.30 g/l
pH level: 3.73
Polyphenols: 2848
Anthocyanins: 367



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