

Rinaldi 2022



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: 56 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 29-30° C (84-86° F), for 18 days. Dry racking and decantation follow, with transfer. It is stabilized with cold temperatures in order to avoid the use of clarifying products and filtration.

Malolactic fermentation: Entirely carried out immediately after alcoholic fermentation.

Aging: Bottling done at the beginning of March 2024. It rests in the bottle at a constant temperature of 14° C (57° F) for two months before release.

First year of production: 1975

Bottles produced in 2022: 24,094

Tasting notes: A decidedly precocious and at times hot and dry year for which the barbera has suffered in quantitative but not qualitative terms, despite the difficult context. In these years the best vineyards make the difference and Rinaldi is definitely one of them, with a fantastic result in bottle. The wine is presented to the glass with an intense red with violet reflections while the nose emerges strong notes of black cherry and blueberry with hints of underbrush and licorice. On the palate is evident the strength of this wine with a very intense body, rich and warm but which does not exceed thanks to a remarkable acidity, typical of the best barbera, which balances everything. A wine with great strength and pleasant to drink from a young age but with a remarkable aging capacity, even up to 10-15 years.

Alcohol: 15.37 % ABV
Total acidity: 6.31 g/l
Dry extract: 28.10 g/l
pH level: 3.47
Polyphenols: 3223
Anthocyanins: 348



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