

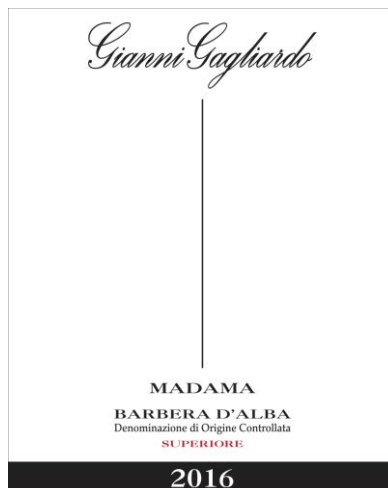


**Barbera d'Alba doc
Superiore
Madama**

2016

Vintage Description

The 2016 harvest was certainly characterized by slowness. Since the budding, and then also in summer, the vines have been constantly lagging behind the norm. Only in August and September there's been a partial recovery of the times. In any case, this particularity has somewhat protracted up to the harvest where it has become an advantage. In this phase, in fact, we had the time to select the bunches in a particularly accurate way.



Grapes: 100% Barbera - **Harvest:** October - **Vineyards:** Langhe and Roero -
Maceration: 8 days - **MLF:** 100% - **Ageing:** in big casks of 35 hl -
Duration of ageing: 18 months in barrel, then in bottle

Chemical analyses: Alcohol: 14,5% -
Total acidity: 6,02 g/L Dry extract:
28,2 g/L

Notes

Despite the opulence of the vintage, Madama 2016 expresses the elegance of its territory of origin.