

AMABILIN

BARBERA D'ALBA AMABILIN

When Amabile from Drocco farmhouse was a child, he was called "Amabilin". Now, this name has been chosen for the wine to pay homage to the family and origins. This wine is first sincere and intense, then sweet. And these are the same characteristics we find in the grown-up Amabilin, now producer of this wine.

WINE CLASSIFICATION

Barbera d'Alba Superiore DOC.

GRAPE VARIETY: 100% Barbera.

PLACE OF ORIGIN

Calcareous-clayey Tortonian soil.
Exposure: South-West.

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced to about 1kg per vine-stock by the 25-30% cluster thinning method.

VINIFICATION

The grapes are collected when they are slightly over-ripened and laid into small 20 kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The fermentation takes place at the controlled temperature of about 30°C, with repeated and delicate pumping over.

The marc maceration is long, 250 hours on average. The new wine is partly transferred into a small 15Hl barrel, and partly in barriques where the subsequent spontaneous malolactic fermentation takes place.

FINING

24 months (20% barriques and 80% 16 Hl casks).

TASTING NOTES

Very very intense ruby colour with a garnet hint, the nose is bold and extremely wide, rich, intricate. In the mouth is dense and multilayered, you can chew the flesh of this wine. It really has an unstoppable and neverending final taste!

FOOD MATCHES

This wine is suitable for red meat dishes, game, marbled and strong cheese.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be uncorked at least one hour before consumption. Wine serving temperature: 18-20° C. Wine suitable for ageing, 10 years from the harvest onwards.

ANALYTICAL INFORMATION

Alcohol content: 14,5%/vol.

Residual sugars: 3 g/l

Total acidity: 6,2 g/l

Dry residue: 30 g/l

