

# CASCINA DEL SANTUARIO BRUNO SORIA



## Barbera d'Alba DOC

Although the history of this grape is not particularly documented, it is among our oldest vineyards. It is a still wine, which with regards to organoleptic analyzes has a very intense ruby red color with violet reflections which tends to darken with the time spent in the bottle.

On the nose, notes of rose and undergrowth fruit are perceptible.

In the mouth it is very full-bodied given the alcohol content, but with a pleasant and slightly tannic finish, typical of these grapes.

After destemming-crushing the must undergoes alcoholic fermentation at controlled temperature and a maceration for several days, racking takes place even a week after the end of the alcoholic fermentation in order to extract as many substances as possible from the skins thus obtaining a more structured and long-lasting product.

The malolactic fermentation takes place shortly after racking, after which the wine will remain in storage until spring when it will be processed for bottling.