



BARABBA

Barbera del Monferrato Superiore D.O.C.

The name Barabba is a play on words with the grape variety Barbera. We liked the idea because just as Barabas in the Bible was given a second chance, we felt that the Monferrato region also deserved a second chance in the face of other, better known regions.

We consider the wine a worthy ambassador of the region, a rich, fresh, elegant wine with a clear mineral edge.

Awards

Cinque Grappoli

Duemilavini 2004

Technical Data

Vintage

2006

Varieties

Barbera 100%

Apellation

Barbera del Monferrato Superiore

Fermenting vats

Stainless steel

Fermentation temperature

< 30°C

Yeasts

Indigenous yeasts

Length of maceration

10-12 days

Malolactic fermentation

in barrel

Ageing vessels

New French barrels

Ageing period

28 months

Clarification & filtration

not clarified or filtered

Bottle ageing

6 months

Bottles produced

7000

Alcohol

14% vol.

Vineyard data

Production area

Montaldo di Cerrina Monferrato

Vineyard name

Scandoletto, Arian

Attitude

South, south-west

Altitude

380

Soil

Calcareous clay

Vineyards planted in

1930, 1960

Plantation density

4000 vines per hectare

yield

8 kg per vine

Harvest date

first week in October