



BARBERA D'ALBA

Denominazione di Origine Controllata

COLBERTINA

PRODUCTION ZONE

Colbertina is produced from estate grown grapes of the vineyard of Tenuta L'illuminata, situated in La Morra (Cuneo). The grapes grow at an altitude of 250 m above sea level and the vineyards face southwest. Soil is composed of calcareous and sand-silt sediments of Miocene origin.

VARIETALS

Barbera d'Alba 100%.

YIELD PER HECTARE

Approx. 7.000 kg of grapes.

YIELD OF WINE FROM GRAPES

Approx. 70%, for a yield of 50 hectoliters per hectare.

HARVEST

Harvest takes place in mid-October at complete maturation of the grapes. They are handpicked in 20 kg baskets. After a careful sorting of the bunches, they are moved to the cellar for vinification.

WINE MAKING AND AGEING

The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, to allow a longer contact of the must with the skins. Malolactic fermentation occurs in November right after the alcoholic fermentation. Maturation is carried out for 12-16 months in French oak barrels, 50% new and 50% one year old, followed by 6-9 months of bottle ageing.

TASTING NOTES

Intense ruby-red colour with violet glints. Ample and complex bouquet with floral tones reminiscent of rose, and pleasant hints of chocolate and vanilla. The flavour is rich and harmonious with delightful and long lasting aftertaste.

ORIGIN OF THE NAME

Colbertina is a fanciful interpretation of the surname of the marquise Giulia Colbèrt, an expert and promoter of the wines of the Langhe area in the 19th century.