

Loraino Soprano

Barbera d'Alba D.O.C.

Grape varietal: 100% Barbera

Municipality: Sinito

Altitude: 390 m

Exposure: West

Terrain: Clay-sandy-calcareous with bluish marl at a depth of one meter. Terrain with sub-alkaline reaction, low nitrogen content and optimally rich in magnesium.

In the vineyard: Drastic selection during the period of color change, intervening in the number of bunches and in the size of individual bunches. Manual harvest.

In the cellar: Stalk removal, pressing and maceration for 2 days on average, duration of maceration almost 15 days. Controlled temperature fermentation at 30 °C. Malolactic completed.

Yeast: Indigenous

Clarification: Gel bentonite

Ageing: 24 months in small French oak barrels of 2nd or 3rd passage.

In-bottle refinement: 12 months

Characteristics: The Loiranosoprano is the upper part of Zio Nando vineyard situated at the top of Lirano hill, enjoying a splendid position on the crag. These conditions guarantee a wine with a potency and refinement that is unique in Langa. Optimal tannic and aromatic development over time. Vinified only in the best vintages for Barbera grapes.

Serving temperature: 16 °C

Pairings: Salami, toma cheese, spicy food, lasagne.

