



Alix

BARBERA D'ASTI D.O.C.G.

Tipologia: vino rosso secco strutturato.

Zona di produzione: le vigne di barbera più pregiate del comune di Alice Bel Colle. "Alix" era il nome del paese nell' antichità.

Vitigno: Barbera.

Fermentazione: in tini di legno.

Affinamento: 12 mesi in botti grandi di legno francese e barrique, poi ulteriori 12 mesi in bottiglia.

Colore: rosso rubino con riflessi granati.

Profumo: ampio e complesso, con sentori di frutti rossi maturi, viola, confettura e lieve speziatura finale.

Sapore: caldo, armonioso, equilibrato, con un fresco finale.

Gradi: 14.5% vol.

Invecchiamento: può avere una lunga vita (oltre i 5 anni) se ben conservato.

Colour: *deep and intense ruby red colour, with purple highlights.*

Aroma: *vibrant aromas of black cherries and prunes, with toasty undertones and a touch of mint in the glass.*

Palate: *this Barbera is good-bodied with an abundance of ripe, fruity prunes and black cherries showing through on the palate. Dry with wellbalanced acidity, and fruit well integrated into a creamy rich nutty texture, this wine has developed with great structure and lingers on the palate with an almond twist and warm spicy notes.*

Vineyard: *Barbera (grape variety) fruits for the Alix come from the oldest vineyard in the commune of Alice (Alix was the ancient name of the village) situated at an altitude of 450m with south facing slopes and clay soils, producing low crops, from 50-year-old vines.*

Wine making: *5,600 Lt/ha. The grapes were handpicked, de-stemmed and crushed. The must was then fermented in temperature controlled stainless steel vats. The fining in big oak barrels and French barriques, where it underwent malolactic fermentation and aged for 12 months. Following bottling, the wine was left to develop in bottle for 12 months before being released.*

Analytic data: *alcohol 14,5% vol. Total acidity 5,80 g/l.*

Packaging: *in cases of 6 and 12 x 750-ml bottles cases.*