

# Barbera Superiore Bruma d'Autunno Cascina I Carpini

Bruma d'Autunno DOC 2009



Deep ruby color, red fruits with hint of tobacco and cocoa, smooth and pleasant with a balsamic finish that reflects the special combination between the local microclimate and the terroir

Production zone: Pozzol Groppo, in the south of the Piedmont region, at 360 meters (1180 feet) of elevation. The oldest vines are 90 years old

Soil: clay and limestone

Bottles Produced: 7121

Varieties: 100% Barbera

Exposure: South East

Vinification: Late harvest, the grapes are manually selected, only the best are used.  
Vinification at temperature control with indigenous yeast

Aging: 36 months in big and used french tonneaux, 36 months in stainless steel.  
Natural filtration before bottling

Total Sulphur: 49 mg/L

Total Acidity: 6.9 g/L