

# Aurora

## Barbera del Monferrato DOC



**Grape variety:** Barbera 100%

**Exposure:** east, south-east

**Training system:** Guyot

**Village:** Capriata d'Orba

**Year of planting:** 1946

**Plants per hectare:** 5200

**Altitude:** 220 mt agl

**Malolactic fermentation:** large barrel

**Aging:** 8 months in oak barrel

**First year of production:** 2016

**Vinification:** Manual harvesting at complete ripeness, vinification with destemming crush and maceration with skin contact in stainless steel tanks with controlled of 24-26 °C for at least 6 days. Frequently pumping over and punching down.

The grapes come from historic vineyards aged over 60 years, and this is the reason why the yields reach only 45/50 quintals for hectare. Fermentation is carried out at a controlled temperature with maceration that least 6 days. Malolactic fermentation follows in large oak barrels where the wine will remain at least 8 months. This allows a balanced balance of structure, acidity and tannins.

The result is a wine with excellent body with considerable final persistence. It is appreciable throughout the meal and in particular with meats and aged cheeses.