

**BARBERA D'ALBA DOC**  
**2017 SUPERIORE**  
Armujan

PODERE  
RUGGERI  
COR SINI

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: BARBERA 100%

Wine obtained from our estate Barbera grapes.

Alcohol: 15.13 % by vol.

Total acidity: 6.62 grams per liter

Net dry extract: 30.9 grams per liter

Total sulphurs dioxide: 101 mg/L

**CHARACTERISTICS OF THE VINEYARD**

SITE: Monforte d'Alba

SURFACE: 1.5 hectares

ALTITUDE: about 420/480 meter

EXPOSURE: South-West

SOIL: clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 61 – 71 years

HAND PICKED

**2017 PRODUCTION:**

10282 bottles 0.75

588 bottles 0.375 L

106 magnum 1.5L

65 magnum 3 L

5 magnum 5 L

2 magnum 12 L

**ENOLOGY**

Vinification starts after a manual harvest in crates with immediate stalk removal, followed by four pump overs a day for the first week. Maceration lasts twelve days.

After the racking, decanting and the malolactic fermentation have occurred, the wine is then put to stand in wood including both different aged French barriques and large Slavonian oak barrels for eighteen months. Bottled in February 2020. Bottle aged 3 months prior to release

**TASTING NOTE**

Armujan is our pride and joy: alongside the Barolo Bussia Corsini DOCG, this wine is highly appreciated and recognized by international oenology journals. It's a wine that can be drunk young or be put to age for eight – ten years. It's ruby-red in color. His nose is fresh, with soft scents of ripe plum.

**FOOD PAIRINGS**

It should be served at a temperature between sixteen and eighteen degrees and is ideally paired with pasta dishes with rich meat sauces, meat, game, cheese and cold meats.