



EMPSON & CO.
Experience Italy in a Wine glass



Lorens Barbera d'Alba DOC

100% Barbera. Rich, full and complex on the nose, full of personality, with elegant notes of blueberry, blackberry and spice. Full, structured, balanced palate with a long finish. "You need the best grapes because here, because people really understand wine well. So if you don't make the right choices when you're making your wine, they will buy it elsewhere."

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Barbera

Fermentation container:

Concrete tanks

Length of alcoholic fermentation:	20 days
Type of yeast:	Cultivated
Malolactic fermentation:	Yes
Aging containers:	Tonneaux and barriques
Container size:	500 L and 225 L
Type of oak:	Slavonian and French
Aging before bottling:	14 months
Aging in bottle:	6 months
Closure:	Diam



Organic:	Sustainable
Soil composition:	Silt and clay
Vine training:	Guyot
Altitude:	985-1,050 feet (300-320 meters) above sea level
Vine density:	4,800 vines per ha
Yield:	7,000 kg per ha
Exposure:	Southwest
Years planted:	1998
Time of harvest:	Late September
Total yearly production (in bottles):	10,000 bottles



Tasting Notes and Food Pairings

Tasting notes:

Rich, full and complex on the nose, full of personality, with elegant notes of blueberry, blackberry and spice. Full, structured, balanced palate with a long finish.

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:

Red meat and game.

Aging potential:

5-10 years

Alcohol:

15%

Winemaker:

Walter Lodali and Umberto Cagnasso