BARBERA D'ALBA D.O.C.

Grape Variety:
Barbera 100%.

Vineyard:
Multiple vineyards, located within different municipalities in the Langhe area.

Exposure:
Different exposures of the vineyards.

Altitude:
Different altitudes of the vineyards.

Total Surface Area:
8 ha.

Soil Composition:
Mainly calcareous clay.

Vine Training System:
Simple Guyot.

Yield:
9.500 kg/ha.

Harvest:
Manual.

Wine Making: Fermentation (10 days) in steel barrels at a controlled temperature of 24°/25° C. Frequent pumping over (2/3 times a day). Malolactic fermentation in concrete tanks.

Wine Ageing: Aged for three months in big Slavonian oak barrels.

Tasting Notes: Both easy to drink and elegant, it has a fruity nose with notes of blackberry, strawberry and cherry. The palate is well balanced, with a fresh, dry taste. As it ages, it relaxes and becomes soft and velvety.

Serving Suggestions: Adapts easily to any type of dish. Serve at a temperature of 17°/18°C.