



BARBERA D'ALBA DOC

APPELLATION: Barbera d'Alba DOC;

GRAPE VARIETY: 100% Barbera;

PLACE OF ORIGIN: Treiso;

EXPOSURE AND ALTITUDE:

South, South-West; 350m a.s.l. ;

SOIL: moderately loose packed with limestone and sand;

GROWING APPROACH: guyot;

YELD PER HA: 70HL/ha;

FERMENTATION: stainless steel;

ALCOHOL:14,5%;

BOTTLES PRODUCED PER YEAR:

15000 bottles approx;

AGE OF THE VINES: 10 - 20 years of age;

HARVEST TIME: September;

AGING: 6 months in 50HL Slavonian oak barrels;

TASTING NOTES: A classic Barbera d'Alba with high and intense acidity, to be served slightly fresh if preferred. A bouquet of cherries, blackberries and cardamom and a ping of pepper. A wine for the whole meal.

