

Barbera d'Alba DOC



Grape varietal: 100% Barbera

Vineyard of origin: Sommariva Perno (Roero area)

Planting layout: 2.30 x 0.90 m

Altitude: 280 metres a.s.l.

Exposure: south- east

Vine training technique: guyot

Age of vines: 35-45 years

Yield per hectare: 75 quintals of grapes/ha
Soil: marlstone-sandstone, sandy sediments

Harvest: end of September

Vinification: fast fermentation (1 week) temperature controlled tanks, malolactic fermentation in Inox steel tanks

Ageing: 6 months in french oak barrels (225 lt)

Further ageing: 4 months in bottle

Sensory characteristics: Intense ruby red colour, pleasant and rich bouquet with fruity aromas and underlying soft vanilla scents from the ageing in oak. Savoury palate, slightly acidic and velvety. Suited to ageing as well.