



Barbera d'Alba DOC

Variety: 100% Barbera

Vineyards

Location: Castiglione Falletto

Characteristics: 250 meters above sea level, southern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 15-20 years - *Size:* 80 quintals/hectare

Location: La Morra

Characteristics: 230 meters above sea level, southwestern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare, Guyot upward-trained vertical-trellised training system.

Age: 15 years - *Size:* 90 quintals/hectare

Harvesting period: Last 10 days of September

Production: 25,000 bottles

Vinification: Selection of grapes in the vineyard, fermentation and maceration for about 10 days in stainless-steel containers, followed by malolactic fermentation in November.

Maturing: 100% aged in 50-hectoliter Slavonian oak barrels for 12 months. Blended in the spring, bottled in the summer.

Sensory characteristics: Intense ruby-red color with purple tinges, a bouquet of cherry, blackberry, small red fruits, pepper and mineral flavors with an excellent dash of freshness. Tannins are soft and fresh in the mouth, maintaining the classic Barbera backbone, thanks to its pleasant acidity.

