

BARBERA D'ALBA D.O.C.

Barbera is the most particular grape from Langhe. Red ruby when young with a tendency to a garnet red with ageing. Blackberry, prune, forest berry and fruity aromas. Dry with a balanced acidity and slightly tannic.

Ideal to be drunk with pasta dishes, meat dishes.

GROWING AREA: Langhe

GRAPE VARIETY: 100% Barbera

DENOMINATION: D.O.C.

TRAINING SYSTEM: Guyot

YIELD: 49 HI/Ha

HARVEST: Beginning of October

FERMENTATION: Rotofermenters, 9 days, 28°C

MALOLACTIC FERMENTATION: 100% performed

AGING: 50%stainless steel-50% small barrel

