

# BARBERA D'ALBA DOC

FIRST YEAR OF PRODUCTION: 1974

## THE WINE

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This Barbera shows you the harmonious side of the terroir. It aspires to achieve fruitiness rather than strenght and density. It is well structured, fine and linear to the last note. The color is ruby red with clear crimson highlights. It has a bouquet of blackberry and sour plum, with light vinous notes. The body is balanced and the high acidity makes the wine fresh and gastronomic.

**Serving Temperature:** 16°C.



## VINIFICAZIONE

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**Harvest:**

manual in small crates, between late September and the first ten days of October (with slight variations depending on weather conditions).

**Fermentation and maceration:**

in stainless steel vats at a controlled temperature for about ten days. Traditional partial submerged cap method. Following the alcoholic fermentation, the wine is racked and undergoes a malolactic fermentation, which normally lasts a month.

**Ageing:**

in large oak barrels, concrete and stainless steel vats for some months, then bottled before being released onto the market (about 18 months after the harvest).

## VINEYARD

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**Altitude:** 280 - 430 a.s.l.

**Exposure:** South, East.

**Soil:** white marl clayey-calcareous, alternated by sand.

**Year of planting:** 1967 - 2004.

**Training system:** Guyot.

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