



BARBERA D'ALBA DOC

Denomination:
Barbera d'Alba DOC

Grape variety:
barbera

First vintage produced:
2000

Exposure:
west

Soil type:
marl

Altitude of vineyards:
250 metres a.s.l.

Harvest:
by hand in 20 kg crates

Ageing:
in steel casks

Vinification:
de-stemming,
fermentation in steel

Bottle size:
0,750 litre

Tasting notes:

ruby red colour; bouquet of ripe fruits such as redcurrant and plum.

Vinous flavour with a slight acidic touch that gives a delicate aftertaste.

