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## BARBERA D'ALBA

**100% Barbera**



**Production area:** Municipalities of Diano d'Alba, in the locality of Bric, and Serralunga d'Alba, in the locality of Barbiasco

**Terrain:** terreni ricchi di marne argillose, compatte, miste a marne calcaree

**Harvest:** manual

**Vinification:** Maceration with the skins in temperature-controlled steel tanks for 6-8 days, then racking off and completion of alcoholic fermentation in stainless steel (about 20 days) where, keeping the temperature controlled, malolactic fermentation also takes place

**Refinement:** stainless steel for several months, until the following summer, when it is bottled without filtration or clarification

**Color:** deep ruby red with hints of purple

**Fragrance:** Fruity, fresh, with young and appealing notes of red fruits with predominance of black cherry black cherry and plum

**Flavor:** Balanced flavor with light acidulous notes typical of the grape variety and well-expressed minerality with delicate savory finish

**Alcoholic Grade:** 13.5% vol

