



## BARBERA D'ALBA DOC

Grape Variety

**BARBERA D'ALBA**

Growing area

**ROERO, Canale**

Type of soil

**Calcareous, Light-colored clay**

Cultivation

**Traditional guyot system with 8/9 fruits per plan**

Yield per hectare

**80 qt**

Period of harvest

**Late september, manual harvest**

Vinification

**Vinified and refined in stainless steel tanks**

Aging

**Stainless steel tanks**

Alcohol content

Tot. sugar

**1.0% g/l**

Acidity

**6,45 g/l**

Color

**Ruby red**

Perfume

**Fresh, plummy and blackberry**

Flavor

**Harmonius, warm, dry, red berries**

Pairing

**Table wine**

Service temperature

**Room temperature**

Total production

**20,000**

First vintage

**1961**

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