

BARBERA D'ALBA LA



GRAPES: Barbera

VINE AGE: Various plots planted in 1978 and 2007

ALTITUDE: From 820 to 860 f.a.s.l.

EXPOSURE: South-West and South-East

SOIL: Composed mainly of large clayey limestone marls and sands



WINEMAKING

Soft pressing of grapes, maceration with grapeskins for 8/10 days at a maximum temperature of 28°C and immersion of remounting marcs.



REFINEMENT

During spring the wine is decanted into wooden or steel casks where it stays for 10 months and then it is bottled.

The bottled wine is laid down for 3-4 months before packaging and consignment



TASTING NOTES

With an intense ruby-red colour, the Barbera has a full bouquet which with oxygenation opens out into plum and violet scents with a hint of resins and spices. It has a full, warm and lingering flavour.