

Barbera d'Alba DOC



Appellation: Barbera d'Alba doc

Varietal: Barbera

Area of production: La Morra

Bottles produced: 15.000

Age of the vines: from 10 to 30 years old

Soil composition: calcareous but also very sandy

Exposure: various, east, north - east

Vinification: Maceration on the skins for approx. 3 to 4 days in rotary fermenters with temperature control, short passage in used French barrique for 5 months

Color: ruby red with violet reflections

Nose: Aromas of violets and black cherry.

Taste: warm, full bodied, with the right acidity, nice long taste of dark red fruits