Location of vineyards

Vezza d'Alba – Castellinaldo - Castagnito

Total surface area

ha 1.30

Average number of vines per hectare

5500

Positions

Facing South

Grape-variety

Barhera

Stock

Kober 5bb

Alcohol

14.15 Vol.

Acidity

6.05 gr/lt

Sugars

0.8 gr/lt

Extract

30.1 gr/lt

Harvest date

10-14 October 2013

Date of bottling

08/07/2015

Colour

Impenetrable scarlet red

Nose

Fruity, floral bouquet with balsamic notes of ripe fruit.

Taste

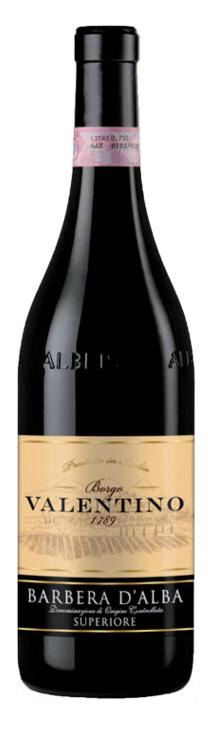
Mouth-filling softness, highlighting the fruit in a light tannic texture.

Pairings

Red meats dishes and cheeses.

The ripe grapes were crushed and placed in automatic stainless steel vertical fermenters, where they fermented on the skins for 8/12 days at a controlled temperature of 26-29°C with the addition of Saccharomyces Bayanus yeast. The malolactic fermentation was then induced following removal of the coarse lees. After maturing partly in small toasted French oak barrels holding 225 litres for 13 months, the wine was left for 3 months in stainless steel before being bottled.

Barbera



Strada Valentino 15 12060 POCAPAGLIA (CN)