

## Location of vineyards

Veza d'Alba – Castellinaldo - Castagnito

## Total surface area

ha 1.30

## Average number of vines per hectare

5500

## Positions

Facing South

## Grape-variety

Barbera

## 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

