



## Barbera d'Alba D.o.c

### VINEYARDS

In the municipalities of La Morra and Barolo.

### GRAPE VARIETY

100% Barbera.

### SURFACE AREA

Approximately 1.2 hectares.

### SOIL, EXPOSURE AND ALTITUDE

The vineyards located in Barolo, in the flatter areas of the Cannubi hill, have a sandier soil; in La Morra, in the areas of Zonchetta and Boiolo, the soil is more clayey with calcareous components. The vineyards have a predominately southern and southeastern exposure and the altitude ranges from 200 to 320 meters.

### YEAR OF PLANTING

From 1972 to 2015.

### VINIFICATION

Fermentation takes place in temperature-controlled cement or stainless steel tanks with the skins contact for at least 15 days. After racking, the various lots from the different vineyards are blended and then aged in medium-capacity Slavonian oak barrels for at least a year.

### CHARACTERISTICS

Refinement in bottles for several months gives the wine a vibrant red ruby color with violet reflections and an ethereal and intense bouquet. The taste is dry, robust and suitable for medium-term aging.

### SERVING TEMPERATURE

16-17 degrees C.

### FORMATS AVAILABLE

750 mL Bottles.

