



Barbera d'Alba



Varietal: 100% Barbera

Production: 24.000 bottles

Soil: fine sand

Exposure and altitude: various / 310-250 m
above sea level

Harvest: manual, end of September

Training system: vertical trellised

Pruning: Guyot

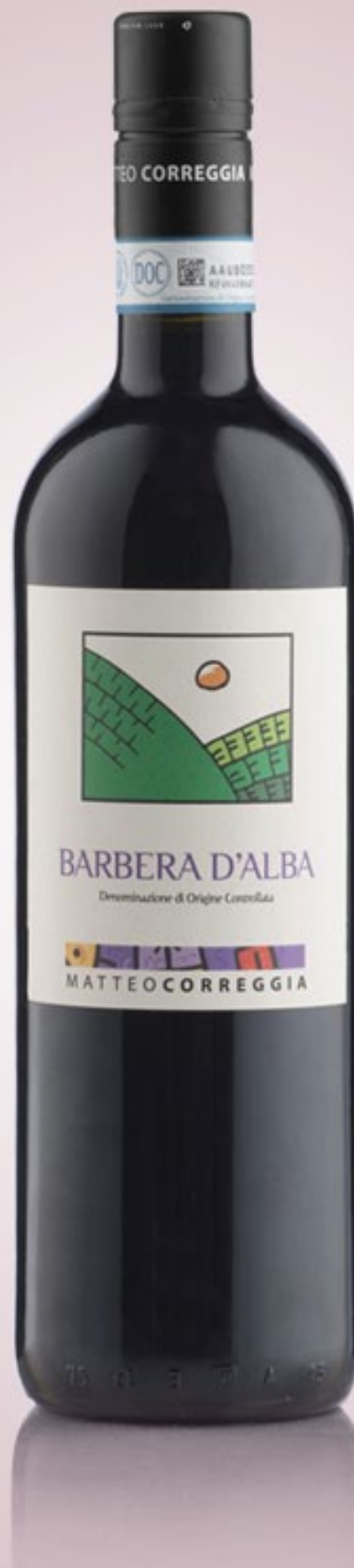
Planting Density: 4800 plants/ha

Yield: 60 hl/ha

Vinification: 6-8 days maceration in stainless
steel

Aging: 6 months in stainless steel vats and 12
months in used french barriques

Serving temperature: 18/20°



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