



BARBERA D'ALBA DOC

A generous, full-bodied dry red wine, which is fruity and sapid, made by vinifying the best grapes grown on some of our old vineyards. It is a very-well structured, strong wine, full of aromas and flavours. Fine for serving throughout a meal, it goes well with very many foods, from cold meats to first courses, white meats and cheeses.

Town: Treiso.

Solar Exposure: South, South-west.

Vine: Barbera.

Breeding kind: Arched-cane Guyot system.

Wine making: The scrupulously selected grapes are picked when they are fully ripe, and the vinification is begun immediately. The must ferments on the skins in special tanks for at least 10 days at a temperature of approx. 29° C. The malolactic fermentation is carefully developed immediately after racking. Several months in small oak barrels give the wine great balance and an interestingly austere style.

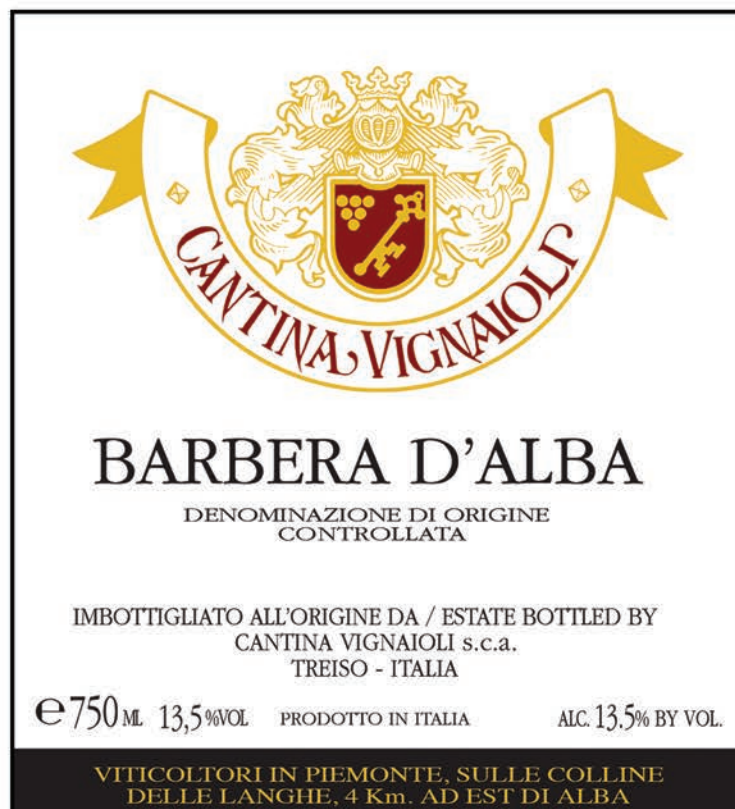
Colour: Deep purplish red with delicate shades of garnet.

Fragrance: Vinous and fruity, characteristic, very full and persistent.

Taste: Dry and well-balanced with a nice acid content, it features a fine structure and great personality.

Surface: 1,30 Ha.

Power of Wine for hectare: 65,00 Hl.



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