

Barbera d'Alba

D.O.C.
DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: Made from 100 % Barbera grapes
Region: Piedmont
Origin: Vineyards located in Monforte d'Alba and Serralunga d'Alba
Altitude: between 300 m above sea level and 400 m above sea level
Soil type: clayey-calcareous
Exposure: east, south-west
Training system: traditional guyot
Harvest: manual, end of September
Wine-making process: fermentation within stainless steel barrels, 9-12 days maceration, followed by malolactic fermentation

Ageing and Maturing: Ageing for 8 months in stainless steel barrels and later in bottle
Alcohol content: from 13% by vol to 14% by vol, depending on the vintage
Color: intense ruby red
Bouquet: fruity, with notes of violet, plum and cherry
Taste: fresh and full-bodied, with a long finish and the right dose of acidity to make it more tasty
Served with: roasted and grilled meat, tasty and spicy dishes
Serving temperature: 18°C - 20°C

Azienda Agricola Principiano Giuseppe e Francesco SSA

Loc. San Giuseppe n. 23 - 12065 Monforte d'Alba (Cn) - Italy

Tel. e Fax: +39 (0) 173 78424 - Cell.: 329 8948051

email: info@giuseppeprincipiano.it

www.giuseppeprincipiano.it