

# PIEMONTE DOC BARBERA

## 2019

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<b>Variety</b>	100% Barbera
<b>Region of production</b>	From our ancient vineyards located at the right bank of the Tanaro River, the Barbera grows up on hills with 770-990 ft a.s.l. of altitude and exposure from West to South-West
<b>Soil</b>	Calcareous-clay marl with presence of sand and silt
<b>Plants per hectare</b>	4.500/5.000 Plants/ha
<b>Yield per hectare</b>	Max 9.000 Kg/Ha
<b>Cultivation</b>	Traditional with Guyot pruning

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**Fermentation and maturation** The vinification follows the tradition of floating cap with pump-over. After 7 days on the skins at a controlled temperature of 28°C, follows a rapid malolactic fermentation

**Ageing** After the fermentation, this wine follows a brief passing in steel and cement tanks, before being bottled. Then, at least 4 months in bottle

**Alcohol by volume** 12,5 %

**Acidity** 6 parts per thousands

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**Tasting Notes**  
COLOUR: Brilliant red with a purple tendency  
BOUQUET: Intense vinous characteristic, delicate and pleasing  
TASTE: Light tannin-richness, moderate acidity

