

BARBERA D'ALBA DOC

2021

Variety	Barbera
Region of production	Ancient vineyards on hills with 770-990 ft a.s.l. of altitude and exposure from West to South-West
Soil	Calcareous-clay marl with presence of sand and silt
Plants per hectare	4.000/4.500 Plants/ha
Yield per hectare	Max 9.000 Kg/Ha
Cultivation	Traditional with Guyot pruning
Fermentation and maturation	With a brief maceration, the vinification takes place in steel tanks at a controlled temperature. After that it follows a rapid malolactic fermentation, before the ageing and bottling
Ageing	After the fermentation, this wine refines for about 2 months in steel and cement tanks, before being bottled
Alcohol by volume	13.0 %
Acidity	6 parts per thousands
Tasting Notes	COLOUR: Brilliant, vivid red BOUQUET: Intense, persistent scent with hints of red berries TASTE: Dry bodied with light tannin-richness and moderate acidity



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BUSSIA SOPRANA - MONFORTE D'ALBA