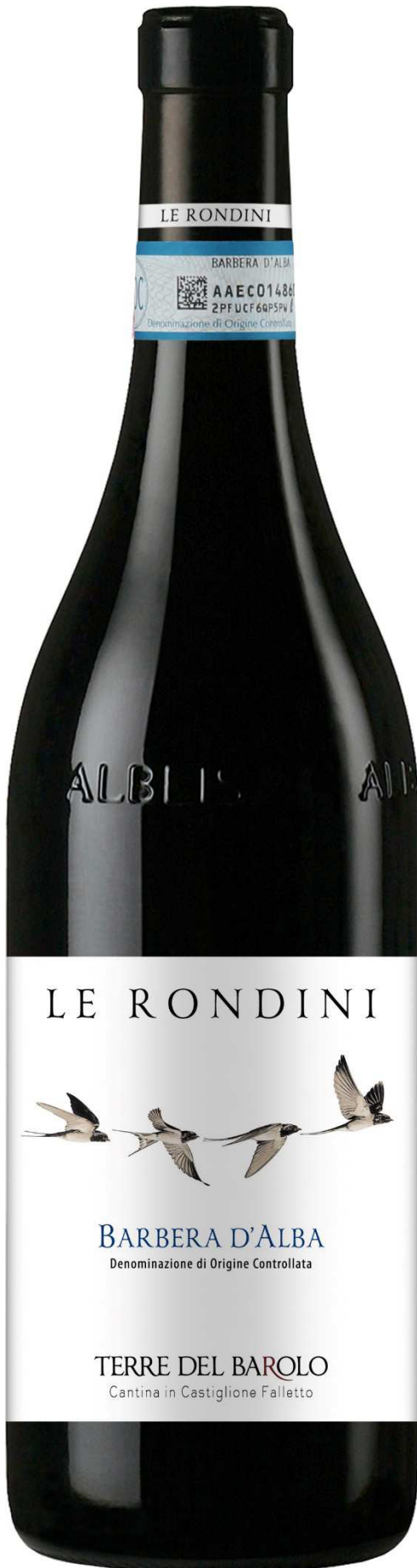


TERRE DEL BAROLO

BARBERA D'ALBA DOC



Varietal: Barbera

Growing locations: Alba, Albaretto della Torre, Barolo, Castiglione Falletto, Cherasco, Diano d'Alba, Grinzane Cavour, La Morra, Monchiero, Monforte d'Alba, Novello, Roddi, Roddino, Serralunga d'Alba, Verduno

Soil: calcareous clay

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: first half of October

Maximum yield: 10 tons/ha

Vinification: destemming and crushing; alcoholic fermentation and 3-6 days on the skins at a controlled temperature (24-26°C), with frequent pumping over the cap

Malolactic fermentation: induced using selected bacteria, concurrent with the alcoholic fermentation

Ageing: 3-4 months in tank steel before bottling

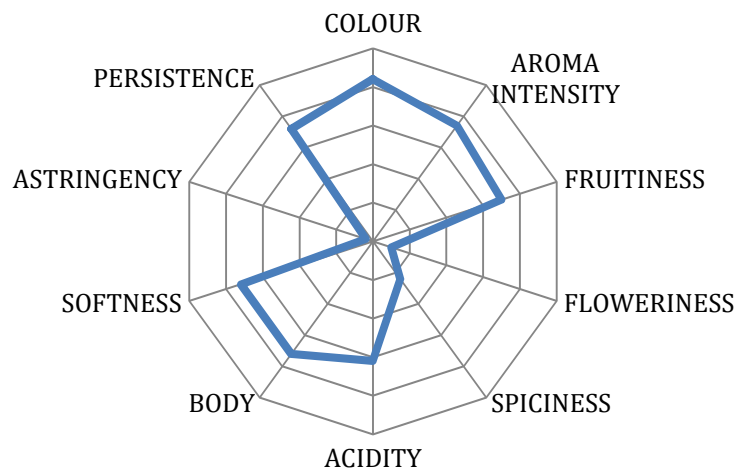
WINE SPEC

Alcohol (minimum): 12% vol.

Total acidity (minimum): 4.5 g/L

Net dry extract (minimum): 23 g/L

TASTE PROFILE:



Serving temperature: 18-20°C

Cellar life: best drunk young, within a couple of years of the vintage. To keep it at its very best, store bottles horizontally in the dark, in cool, dry surroundings at a constant temperature.

Food/wine pairings: pasta dishes, tasty soups, mixed boiled meats, cold cuts, and fairly fresh soft cheeses