



BARBERA D'ALBA **D.O.C.**

GRAPE VARIETY:

BARBERA 100%

VINEYARDS:

Sourced from our Family-owned vineyards in the Barolo region in Serralunga d'Alba (Colombaro) and in Monforte d'Alba (Mosconi), in the Barbaresco region in Treiso (Bongiovanni) and also in the Langhe region in Sinio (Val di Croce, Bricco dello Stornello) and in Diano d'Alba (Carzello).

VINIFICATION:

In stainless steel tanks. Long maceration on the skin for 20-25 days.

AGEING:

In big French oak "botti" for 12 months; a small amount in barriques as well.

NOTES:

The Barbera grapes from the Barolo and Barbaresco regions give to our classic Barbera a uniquely great structure, full body, complexity, smooth character, ripe fruit, spices and a very long life.

