Azienda Agricola Renato Corino – Frazione Annunziata Pozzo 49 A – 12064 La Morra (CN) - Italy

BARBERA D'ALBA DOC

	Composition	Barbera 100%
	Origin	La Morra Frazione Annunziata
(R) (DOC) 22 :	Vineyard Terrain	Surface total: 1.5 ha.
		Exposition: Southeast
		Altitude: 350 mt. (1,150 ft)
		Soil Typology: Limestone and clay
	Vineyard Detail	Training method: Guyot
		Average age: 25 years old
		Yield: 6 tons /Hectare
	Fermentation	In temperature controlled stainless steel
RENATO CORINO		vats for no more than seven days.
BARBERA D'ALBA		Malolactic completes in stainless steel.
Reconstructional on concerned constructions		
2019	Aging	Rests in stainless steel vats for 10
ACCOUNT OF ALL AND ALL		months prior to bottling. No fining or
Mean ITALIA mana		filtration is used.
	Production	10,000 bottles per year approx.

TASTING NOTES

This aromatic Barbera offers scents of black cherries, cinnamon, and wet herbs. It is a bright and clean wine, with a fresh acidity reminiscent of ripe raspberries and mandarins. The brief passage in oak creates a slightly softened and balanced texture.