

# BARBERA D'ALBA DOC



<b>Composition</b>	Barbera 100%
<b>Origin</b>	La Morra Frazione Annunziata
<b>Vineyard Terrain</b>	Surface total: 1.5 ha. Exposition: Southeast Altitude: 350 mt. (1,150 ft) Soil Typology: Limestone and clay
<b>Vineyard Detail</b>	Training method: Guyot Average age: 25 years old Yield: 6 tons /Hectare
<b>Fermentation</b>	In temperature controlled stainless steel vats for no more than seven days. Malolactic completes in stainless steel.
<b>Aging</b>	Rests in stainless steel vats for 10 months prior to bottling. No fining or filtration is used.
<b>Production</b>	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.