

BARBERA D'ALBA POZZO DOC



Composition	Barbera 100%
Origin	La Morra (Frazione Annunziata) Vineyard: Vigna Pozzo
Vineyard Terrain	Surface Total: 0.6 ha. Exposition: Southeast Altitude: 350 – 380 mt. (1,150-1,250 ft) Soil typology: limestone & clay
Vineyard Detail	Training method: Guyot Average age: 55 years old Yield: 4 – 5 tons /Hectare
Fermentation	In temperature controlled stainless steel vats for no more than seven days. Malolactic completes in stainless steel.
Aging	In oak barrels of diverse ages for 18-20 months and in bottle. No fining or filtration is used.
Production	3,000 bottles per year approx.

TASTING NOTES

This layered and expressive Barbera has the potential for many years of aging, but is also enjoyable in its younger years. Rich aromas of plum and cherry jam evolve into scents of pine, clove, espresso, ash, and dusty roses.

Changing over time in the glass, this lush wine is concentrated and alluring. The finish offers a balance of velvety tannins and fresh acidity.