



## Barbera d'Alba

### TECHNICAL DATA

**Variety:** 100% Barbera

**Production area:** Bricco San Biagio

**Year planted:** 1990

**Alcohol content:** 14 % vol.

**Soil:** marl-calcareous, slightly sandy;

**Total surface area:** 0,3 HA

**Altitude:** 200-250 meters above sea level

**Exposure:** East

**Harvest:** done manually the last week of September.

**Vinification:** fermentation for 10/12 days in steel tanks in contact with the skins, pumping over twice a day for the entire duration of fermentation.

**Malolactic fermentation:** immediately after alcoholic fermentation in steel containers in an environment heated to 20°C.

**Refinement:** no aging in wood.

**Bottling:** bottled in April - May of the year following the harvest

**Total production:** 3000 bottles

# CRISSANTE ALESSANDRIA

## ORGANOLEPTIC CHARACTERISTICS

Intense and lively ruby red color with violet hues. Intense, fresh bouquet with evident hints of fresh red fruit, cherry, raspberry and blackberry.

Dry, intense, full-bodied and fresh acidity.

Persistent, with an almondy finish.

**Ageing capacity:** good evolutionary capacity, we recommend consumption in the 4/5 years after bottling.

**Pairings:** considered to be a wine for the entire meal. Perfect with red and white meat.