



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.