

BARBERA D'ALBA

d.o.c.

Castlé



GRAPE VARIETY 100% Barbera

VINEYARD Municipality of Barolo, Castellero vineyard

SOIL Saint Agata marls with fossils; calcareous with silty clayloam composition

EXPOSURE Sud - Ovest

ALTITUDE 250 m.a.s.l.

CULTURAL NOTES **Organic farming.** Low guyot pruning system with planted density of 4500 vines per hectare.

HARVEST PERIOD End of September; hand harvested with careful selection of the clusters.

VINIFICATION Soft crushing of the grapes with de-stemming; spontaneous fermentation in steel tank at a controlled temperature of 25 - 27 °C; maceration for one week with frequent and soft pumping over.

AGING 9 months in 500 l tonneaux. Bottle aging for at least 6 months.

COLOR: RUBY RED

NOSE: INTENSE, FRUITY AND FRANK

WITH NOTES OF PLUMS JAM AND SMALL

RED FRUITS

MOUTH: DRY, FULL BODIED, CRISP, BALANCED

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