



## *Barbera d'Alba*

**Vineyards:** The vineyards are located in the village of Monforte and La Morra, WEST and SOUTH/WEST exposure with medium slope.

**Grape:** 100% Barbera

**Age of vineyard:** approx 30 years

**Average density of vines:** 6000 vines per hectare

**Soil:** clay and limestone

**Method of cultivation:** classical Guyot method with medium-short pruning; Green harvest with reduction of grapes with a final production per hectare 6500 kg approx .

**Winemaking:** The grapes are harvested very ripe with a meticulous selection; fermentation took place spontaneously in stainless steel vats with temperature controlled at 28°C with 5-7 days of maceration ; malolactic fermentation took place spontaneously in stainless steel vats.

**Refinement:** After malolactic fermentation the wine stay for 6 months in stainless steel vats then it is bottled and refined for 6 months.

**Bottles production:** 13000 bottles approx