



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VARIETAL: 100% Barbera

FARMING: Az. Agr. Andrea Oberto

ENOLOGIST: Sergio Molino

PRODUCTION: La Morra, Priocca

HEIGHT ABOVE SEA-LEVEL: 280 m

EXPOSURE: South-east

CULTIVATION METHOD: Guyot

CLIMATE: Cold winters, hot summers

SOIL: Calcareous marl

YIELD PER HECTARE: 80 QL/H

DENSITY OF PLANTING: 90 x 260

AGE OF VINES: 15-25 years

HARVEST: Mid-September

FERMENTATION VATS: Stainless steel

WINE-MAKING METHOD: Crushing and destemming

Fermentation at controlled temperature of 28°C with own natural yeasts

AGEING: Stainless steel, Barrique

CONSERVATION: 6/7 years

SERVING TEMPERATURE: 15-18° C

FABIO OBERTO

