

ALBAROLA - BARBERA DEL MONFERRATO D.O.C.



First year of production

1999

Grape

Barbera del Monferrato

Vineyards Exposure

Predominantly south-west

Altitude

300-320 MASL

Soil type

Calcareous Clay

Pruning system

Guyot, 5000 vines per hectare

Harvest

Whole ripened; hand-picked in 20 Kg crates

Fermentation

Temperature controlled at 28° C in stainless steel tanks

Malolactic fermentation

Developed in stainless steel tanks

Refinement Condition

Aged in 500 litres Tonneaux for a variable period depending on the vintage

Alcohol by Volume

14-14,5% ABV

Winner of Tre Bicchieri Gambero Rosso award vintage 2016-2017

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