



## **BARBERA D'ALBA** **D.O.C.**

### **GRAPE VARIETY:**

BARBERA 100%

### **VINEYARDS:**

Mostly sourced from our family-owned vineyards in Serralunga d'Alba (Ornato and Colombaro), Sinio (Val di Croce), Diano d'Alba and Treiso (Bongiovanni) and, since the 2015 vintage, from the recently acquired vineyard in Monforte d'Alba (Mosconi).

### **VINIFICATION:**

In stainless steel tanks. Maceration for 20-25 days.

### **AGEING:**

In oak for 12 months; a small amount in French oak barrels.

### **NOTES:**

The Barbera grapes from the Barolo and Barbaresco regions give our classic barbera a uniquely great structure, full body, complexity, smooth character, ripe fruit, spices and a long life.

