

Barbera d'Alba doc

Municipality: Verduno

Grape variety: Barbera

Vineyards, Exposure and Altitude: Neirane (West, 330-400 metres) and Cristiani (West, 250-280 meters).

Average age of vines: around 20 years

Total area: about 1,2 hectares

Soil: limestone and silty

Harvest period and method: by hand, in the first half of October

Vine training and Density of plants: Guyot; 4,500 vines per hectare

Fermentation and Maceration: 6 – 8 days in stainless steel tanks at a constant temperature of 25 – 27 °C (77 – 81 °F)

Ageing and Fining: 5-6 months in stainless steel and/or cement tanks, and at least 1 – 2 months in horizontally laid bottles

Bottling period: May, June after the harvest

Longevity: 3 - 4 years

First year of production: 1968

