

AZIENDA AGRICOLA  **GIACOMO GRIMALDI**

BARBERA D'ALBA FORNACI D.O.C.



WINE: BARBERA D'ALBA "FORNACI" D.O.C.

APPELLATION: BARBERA D'ALBA D.O.C.

AREA OF PRODUCTION: MONFORTE D'ALBA

CRU: "FORNACI"

VINEYARD SURFACE: 1 HECTARE

GRAPE: BARBERA 100%

SOIL COMPOSITION: CLAY MIXED WITH SAND

EXPOSURE: SOUTH-WEST

VINIFICATION: 5/7 days of maceration with temperature controlled in steel vat, malolactic fermentation occurs in barriques (70% new). Aging in French barriques for 18 months and 2 months in stainless steel tanks for 2 months before the bottling.

ALCHOOL CONTENT: 14,5%

BOTTLES 0,75 LT PRODUCED 3500