



• **BARBERA D'ALBA FORNACI 2007** •

NAME OF THE WINE: BARBERA D'ALBA

CLASSIFICATION: D.O.C.

PRODUCTION AREA: Monforte d'Alba

CRU: "FORNACI"

VINEYARD SURFACE: 1 ha

VARIETALS AND PERCENTAGE: Barbera 100%

SOIL TYPE: Calcareous clay

EXPOSURE: South-West

VINIFICATION: The Barbera d'Alba Fornaci is vinified in stainless steel fermentation tank with an internal rotary system at temperature controlled and the maceration last normally for 4-5 days. The malolactic fermentations occurs in barrels (70% new oak) where the Barbera d'Alba Fornaci is aged for a total of 18 months. Follows the blend and 2 months of stainless steel before the bottling.

ALCOHOL PERCENTAGE: 14,5°

BOTTLES PRODUCED: 3500