



• **BARBERA D'ALBA PISTIN 2008** •

NAME OF THE WINE: BARBERA D'ALBA

CLASSIFICATION: D.O.C.

PRODUCTION AREA: Monforte d'Alba, Barolo, Novello

CRU: -

VINEYARD SURFACE: 2 ha

VARIETALS AND PERCENTAGE: Barbera 100%

SOIL TYPE: Calcareous clay

EXPOSURE: South / South-West

VINIFICATION: The Barbera d'Alba Pistin grapes are selected from three vineyards located in Monforte d'Alba, Barolo and Novello. The vinification is in stainless steel fermentation tank with an internal rotary system at temperature controlled and the maceration last normally for 5-6 days. Also the malolactic fermentations occurs in stainless steel tank where the Barbera is aged 9 months before the bottling.

ALCOHOL PERCENTAGE: 14°

BOTTLES PRODUCED: 10000