



Barbera d'Alba Treviè 2021

Designation: Barbera d'Alba D.O.C.

Grape variety: Barbera 100%

The grapes are selected from vineyards located in Castiglione Falletto, Monforte d'Alba, La Morra and other few villages in the Langhe region, with a limestone-clay soil. The average density is about 4,500 plants per hectare, trained with the Guyot system. The age of the vines varies from 28 to 43-year-old.

Winemaking: alcoholic fermentation lasts approximately 2 weeks and takes place in stainless steel tanks with frequent délestages and daily pumping overs. Malolactic fermentation is done in steel tanks.

Ageing: approximately 1 year between barriques, big casks and stainless steel tanks.

Description: ruby red color with ripe red cherry and vanilla aromas. Notes of violets and rounder body compared to Barbera d'Asti Treviè. On the palate it shows bright acidity, sweet tannins with balanced integration of oak. Good complexity and a lingering cherry finish.

