

BACCARA BARBERA D'ALBA DOC



Grape Variety Barbera 100%.

Vineyard Location Treiso - Langhe Hills, Piedmont

Soil Blue marls alternated with sandstone. Ph - Alkaline. Sand present in high percentages

Training System Gujot

Vine Density 4,300 vines per hectare

Yield Per Hectare 7,500 kg

Vineyard Size 5 hectares

Annual Production 3,500 bottles / year

Harvest Hand harvested in October

Vinification Roughly 15 days of fermentation in small stainless steel tanks with repeated circulation and skin contact for 40-45 days

Aging Oak casks aging for 6 months and further bottle aging

Sustainably Farmed Equalitas Certification

Alcohol Vol 14.5%

Color Intense ruby red

Aroma Rich sumptuous and enveloping bouquet, with an accentuated note of graphite, crunchy red fruit, vanilla and licorice in the background

Taste Full, powerful flavor with great structure. Surprising is its elegance, caressing the mouth for a long time, recalling plum jam and dried grapes

Food Pairing It pairs with red meat and poultry, excellent with medium or aged cheeses

Serving Temperature 18°C / 64.4°F

Type Of Cork Made from biodegradable sugar cane

Bottle Size (L) 0,75

