



BARBERA D'ALBA SUPERIORE VIGNA GALLINA

Grapes: 100% Barbera

Location: Neive, Vigna Gallina

Vineyards planting dates: 1960, 1982

Yield: 40 to 45 hl / hectare.

Elevation: 170-250 m.

Bottles produced: 4.000 bottles

Winemaking: fermentation in temperature controlled stainless steel tanks with 8/12 days of maceration.

Ageing: 20 months in oak casks of 25 hl and further 4/6 months in bottle.

Tasting notes: it has an intense ruby colour with a tendency to pomegranate. It continues with a hint of fruits, strawberries, cherries and sweet cocoa. From the beginning the flavour is full-bodied.