

Barbera d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA



Denomination: Barbera D'Alba D.O.C.

Vine: Barbera

Soil: clayey, calcareous

Exposition: South-east, South-west.

Stumps per Hectare: 4000

Vine Breeding: Guyot

Harvest: Early October

Wine-making: Once grapes are gathered and selected in the vineyard, they are transported to the cellar where they are rapidly de-stemmed, gently pressed and moved to thermocontrolled tanks for fermentation. The latter starts at a controlled temperature around 25°-27° C (77°-89° F) , as the natural procedure carries on for 6/8 days, the must is pumped over the grape dregs several times, in order to allow the skins to release their bright colour and low mineral contents. When all of the sugar was turned into alcohol, wine is ready to be drawn off.

Aging: Wine is stored into stainless-steel tanks .

Tasting Chart:

Colour: Intense Ruby Red

Nose: vinous, intense, ethereal.

Structure: dry and well-bodied with a strong acidity and quite tannic.

Pairings: perfect with main courses, pork and spicy cheese.

Serving: between 18°-20°C (65°-68° F).

Shelf life: 2-3 years.

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