

Barbera D'Alba "Maggiora"

Location: Monforte d'Alba, Visette hill

Grape: Barbera 100%

Planting density: over 5000 vines/ha.

Altitude: 300/350 m. asl.

Exposure: west, Nord-west

Vinification: cryo-maceration of 36 hours, 4 days of maceration at controlling temperature and natural fermentation brought on by native yeast.

Maturing: in small oak casks for 12 months.

Ageing: few months in bottles at controlled temperature of 15° C.

Color: intense ruby red, with garnet highlights.

Nose: fruity and vigorous .

Taste: pleasing, sapid and balanced with berries notes

Storage temperature: between 13° and 15° C.

Serving Temperature: 16° C.

Pairings: red and white meats, pasta dish and cheese

Harvest: 2016

Bottles produced: 16.000

