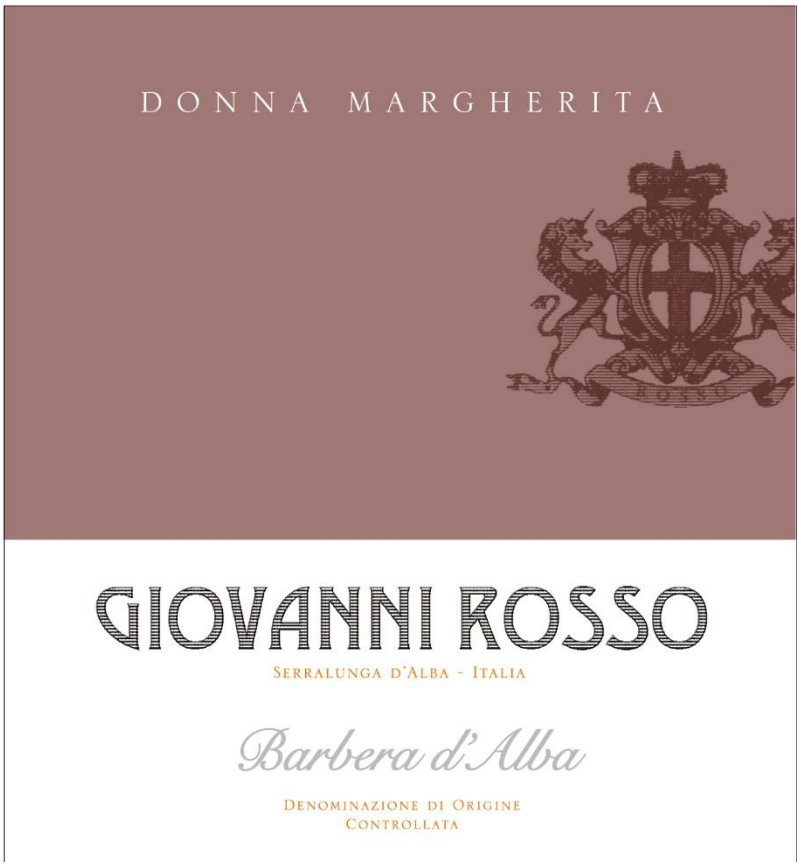

Barbera d'Alba D.O.C. Donna Margherita

Vineyard

Grape variety: Barbera _ Located in: Serralunga d'Alba, Roddino

Planted in: 1959 - 2008 _ Training system: Guyot

Alcohol: 13,0 % vol. _ Bottles: 200.000 _ First year of production: 1996

Winemaking

Harvest time: from the beginning to the middle of October.

The fermentation lasts some 10-15 days according to the vintage

with daily pumping over of the wine mass with délestages at half

of the period (fermentation in stainless steel tanks).

Aged in 50hl oak barrels for some months.

Wine Description

Perfumes: plums, raspberries, blueberry with some delicate wisteria hints.

Taste: very easy to drink, with vibrant acidity; fleshy and juicy.

Pairings: fresh curd cheeses, charcuterie, blanchemanger, risotti.

(Service Temp.: 14°-16°C).