



ALBERTO BALLARIN

Barbera d'Alba D.O.C.

Grapes: 100% Barbera

Plant sixth: 2.30 x 0.90 m

Altitude: 230 meters a.s.l.

Exposure: south

Training system: guyot

Age of vines: 15-35 years

Yield per hectare: 70 quintals of grapes per hectare

Soil: limestone – blue marl

Harvest: October

Vinification: fermentation in thermo-regulated stainless steel tanks

Aging: 6 months in 225 liter French oak barriques

Organoleptic examination: ruby red color, rich, sweet aroma. Fruity notes and a light vanilla background derived from the passage in wood. Savory, fresh, velvety taste, moderately aged wine.

