



CASA BARICALINO

WINERY AND HOSPITALITY



OUR RED WINE

Barbera d'Alba D.O.C.

Wine: BARBERA

Grape variety: 100% Barbera

Age of the vineyard: 20 years

Wine production area: Novello

Grape vine training system: GUYOT

Soil: marly stripes, high percentage of fine sediment, silt and clay.

Altitude: 420 meters above sea level

Grape harvest: end of September / beginning of October

Yield: 8,000 kilograms/hectare

Vinification: cooling of the grapes, maceration in contact with the skins removing the grape stalk for about 20 days, daily pumping over.

Fermentation: at a controlled temperature (max. 28°C) in stainless steel tanks, using the best wild yeasts.

Ageing: malolactic fermentation in contact with fine lees for some months, clarification and preservation in stainless steel tanks.

Sensory characteristics: deep red colour, fruity bouquet of cherry and plum, floral notes of hydrangea and violet and a lighter liquorice, pepper and coffee aroma.

Cultivation: Integrated pest management with low environmental impact.

