



Orlando Abrigo

## **BARBERA D'ALBA**

Denominazione d'Origine Controllata  
**MERVISANO**

### **TECHNICAL SHEET**

#### **-VINEYARD:**

**Varietal:** Barbera

**Location:** Mervisano region - Treiso (350 mt asl ).

**Type of soil:** Calcareus and clayey

**Exposition:** South

**Type of training:** Guyot (6-7 buds per vines)

**Density of vines per Hectare:** 4500

**Yield per HA:** 50-60 q / Ha

**Yield per HA in HL:** 32-39 HL/HA

**Age of vines:** 45 years



#### **-WINEMAKING**

Soft pressing of the grapes, followed by maceration on the skins for 20-25 days at a maximum temperature of 30°C. The wine is then drawn off and racked into small barrels 40% new wood, where it matures for 15 months. Final aging in bottle for minimum 12 months.

#### **- TASTING PROPERTIES:**

**Appearance:** deep, bright ruby-red,

**Nose:** ample, spicy nose that is born out in a concentrated, full-bodied taste packed with stuffing; varietal flavours and the vanilla of the wood combine in perfect harmony.

**Taste:** demanding structure, but very gentle bouquet and balance

**Recommed dishes:** cold meats, rich and fat fresh pasta, red meat

**Service temperature:** 16-18°C

Recommended cellar life: two to nine years.

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