



Orlando Abrigo

BARBERA D'ALBA

Denominazione d'Origine Controllata (DOC)
RORETO

TECHNICAL SHEET

-DESCRIPTION OF THE VINEYARD:

Grape-variety: 100% Barbera

Location: Piedmont – Langhe – township of TREZZO TINELLA – sub zone RORETO

Altitude: 320-370 mt a.s.l.

Type of soil: Calcareous, clay with veining of sandy soil

Exposition: South- East

Type of pruning: Short (8-9 buds per vines)

Type of training: Guyot

Density per hectare: 4700 vines/Ha

Yield per hectare: 60 q / Ha.

Total volume of bottles on average: 10.000/12.000

Age of the Vines: 25 years

Harvest: Hand picking

-VINIFICATION AND MATURATION METHOD:

Soft pressing of the grapes, followed by maceration on the skins for 8-10 days at a maximum and constant temperature of 28°C in stainless steel tanks. After that the 50% wine ages into Slavonian oak casks of 2500 liters for 12 months and happens also the malo-lactic fermentation. The other 50% ages into small barrel for the same time.

Before the selling it matures other 4/5 months in bottle. This is very important to reach the quality.

-TASTING NOTES:

Appearance: Intense Ruby-red

Nose: Plums, violet, spices

Taste: The taste is fresh for the good level of acidity, velvety and not so complex, so very easy-drinking

Name of recommended dishes: Not too much aged Cheeses, first course, cold cuts, grilled meats, rice, fresh pasta, eggs, hunting game meats, braised meat,

Service Temperature: 16/18 °C

Curiosity: Roreto is name of the vineyard based in Trezzo Tinella, a very small village on the border of Barbaresco's region.

