



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:

Appareance: 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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