

BARBERA

PIEMONTE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 250 ha
Soil composition: limestone and clay
Training method: Guyot
Elevation: 820-1,312 ft a.s.l.
Vines/ha: 4,000-4,500 vines/ha
Exposure: South-West
Vines age: 15 years
Harvest time: September
First vintage: 1994
Production: 200,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation

Container: stainless steel tanks
Length: 10 days
Temperature: 82 °F

Maceration

Technique: on the skins with two pumping overs per day
Length: 6 days

Aging

Container: 500 hl stainless steel tanks and concrete vats
Length: 4 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 0 g/l
Acidity: 6 g/l
Dry extract: 28 g/l



FOOD PAIRINGS

Ideal with simple pasta or pizza and grilled sausages - serve slightly chilled.



TASTING NOTE

Ruby red color.
The bouquet on the nose shows notes of ripe, sweet fruits, like raspberries, plums and cherries.
On the palate, sour cherry, raspberry coulis and soft tannins create this very approachable wine with an abundance of tangy red fruit and a savory spiciness.
Refreshing acidity on the finish.

PRODUCER PROFILE

Estate owned by: Claudio Manera
Winemaker: Claudio Manera
Total land under vine: 850 ha
Winery production: 25,000,000 bottles
Region: Piemonte (Italy)

