

PRODUTTORI DI GOVONE



PIEMONTE D.O.C BARBERA

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

BARBERA 100%

GRADATION:

12,5% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

GOVONE, PRIOCCA

ALTITUDE:

200/300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

BACK SHOULDER WITH GUJOT PRUNING

DENSITY:

5.000 - 5.500 PLANTS/ HA

GRAPE PER HECTAR:

100 Q.li/Ha

SOIL:

CLAY, CALCAREOUS, SANDY

WINE PRODUCTION FEATURES:

MACERATION:

5 DAYS

VINIFICATION:

STEEL

AGING:

STEEL

COLOR:

RUBY RED EXHAUST

TASTE:

FRESH TASTE, READY DRINK KEEP THE TASTES OF BARBERA ALBA

SERVICE TEMPERATURE:

16 °

PAIRING:

STARTERS IN GENERAL, SOUPS, RICE, WHITE MEAT, SOFT CHEESE