



PIEMONTE D.O.C BARBERA

PRODUTTORI DI GOVONE



DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

BARBERA 100%

GRADATION:

13% Vol.

VINEYARD FEATURES:

PRODUCTION AREA: GOVONE, PRIOCCA, MAGLIANO ALFIERI, CASTAGNITO E VEZZA D'ALBA

ALTITUDE:

200\300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

5.000 -PIANTE/ HA

GRAPE PER HECTAR:

100 Q.li/Ha

SOIL:

CLAY, CALCAREOUS-SILICEOUS

WINE PRODUCTION FEATURES:

MACERATION:

6 DAYS

AGING:

STEEL

REFINEMENT:

STEEL AND BOTTLE

AGING:

RUBY RED

COLOR:

TASTE:

DRY, STARK; SOFTLY TANNIC

SERVICE TEMPERATURE:

18° / 20° - OPEN ONE HOUR BEFORE DRINKING

PAIRING:

**PASTA, SOUPS, RICE; WHITE MEAT; AGED CHEESES, ROAST-BEEF;
GAME; POULTRY; AGED CHEESE**