

FONTANABIANCA

BARBERA D'ALBA DOC SUPERIORE

**PRODUCTION AREA**

Neive, Piedmont

CLIMATE

temperate

LAND

clay-limestone

ALTITUDE

250 mt a.s.l.

BREEDING SYSTEM

Guyot

GRAPES

Barbera

YIELD PER HECTARE

70/75 q.li

AVERAGE AGE OF VINES

30 years

AGEING

in bottle for 4/6 months

VINIFICATION

traditional with passage of the wine in large barrels and small barrels for about 9-12 months

NOSE

hints of peach, plum and cherry

TASTE

mineral and good acidity

ALCOHOL CONTENT

14%

MATCHING FOODS

excellent with roast, boiled meat and cheeses

SERVING TEMPERATURE

17/18° in red wine glasses

