

Barbera d'Alba DOC Vigna Santa Rosalia

Ubicazione: Comune di Alba

Location: town of Alba

Trellising: Vertical canopy

Vineyard expansion: 0.880 ha

Pruning system: traditional Guyot

Exposure: West

Planting with: 0.8 m X 2.7 m.

Altitude: 300 m

Plant density: 4,630 plants per hectare

Varietal: Barbera

Production: about 7,000 KG / ha

Rootstock clone: K5BB

Year planted: 1952

PRODUCTION PROCESS

The soil in this area on the border between the town of Alba and Diano d'Alba thus making this wine well suited to produce a great Barbera, floral and elegant. We decided to make the wine coming from this vineyard in a very clean expression by avoiding the use of wood contact completely and always closing the bottle with a glass stopper.

SERVING RECOMMENDATIONS

The wine is usually placed on the market in the month of July following the harvest. It should be drink at a temperature of 18 °C / 64 °F and accompanied by salami, mortadella, and pairs great also with richer fattier meats: it plays off the fresh meat nuances of this wine. It is recommended to consume young but will maintain a good level of quality up to three or four years.

