



Annunziata

BARBERA D'ALBA 2010

Denominazione di Origine Controllata

Grape Barbera 100%

Vineyards Located in Annunziata hamlet and in the zone named Ridoasso in La Morra

Soil type Calcareous – clayey

Yields per hectare 50 Hl/Ha – 1,80 Kg per vine

Density of plants 4800 vines/Ha

Production 16120 bottles

Date of the harvest 1-2 October 2010

Winemaking Maceration for 5-6 days at 26°C

Ageing Twelve months, partly in Slavonian oak casks and partly in French oak barrels

Alcohol 13 % by vol.

Acidity 5,70 g/l

Longevity From four to six years

Tasting notes Deep ruby red.

Rich and fruity bouquet, reminding cherry, with spicy notes. Silky and tasty in the mouth, balanced, with a long finish.

Food pairings It matches pasta and risotto; excellent with Salami and poultry.

Serving temperature 18 °C – 65°F

Size Bottle 0,75 l.