



## Annunziata

### BARBERA D'ALBA 2008

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** 18520 bottles

**Date of the harvest** 15-18 October 2008

**Winemaking** Maceration for 5-6 days at 26°C

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

**Alcohol** 13,5 % by vol.

**Acidity** 5,50 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 – Magnum 1,5 l