



Barbera d'Alba Sant'Ambrogio DOC



PRODUCTION AREA The grapes come exclusively from vineyards located in the towns of Treiso, Pocapaglia and Canale

GRAPES Barbera 100%

HARVEST Manual, in boxes

VINIFICATION Soft pressing, maceration at controlled temperature for about 10 days

AGEING 6 months in stainless steel tanks and 3 months in bottle

COLOR Full ruby red color and bright

AROMA Bouquet Intense and persistent with notes of plum, violet and sweet spices

TASTE Of great taste fullness and roundness, long, tasty

FOOD PAIRING Meats, roasts, medium matured cheeses

TEMPERATURE For a tasting optimal serving temperature of 16° C

Azienda Agricola Lodali Walter

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