



BARBERA D'ALBA DOC "ELAINE"

Grape Variety

BARBERA D'ALBA

Growing area

ROERO, Canale

Type of soil

Calcareous, Clay with layers of sand

Cultivation

Traditional guyot system with 8/9 fruits per plan

Yeld per hectare

70 qt

Period of harvest

Late september, manual harvest

Vinification

Vinified in stainless steel tanks

Aging

12 months in 25 Hl wooden barrels

Alcohol content

14.0% Vol

Acidity

6 g/l

Color

Crimson

Perfume

Red berries, plum jam

Flavor

Warm, long finish, sapid, vanilla cocoa

Pairing

Pasta dishes, red meat, ripe cheese

Service temperature

Room temperature

Total production

3,300

First vintage

2007

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