



## CANTINE DEL CASTELLO di SANTA VITTORIA

### Barbera d'Alba

**Variety:** Barbera

**Classification:** Barbera d'Alba D.O.C.

**Vineyard location:** southeastern or east-west exposure hill

**Origin:** Santa Vittoria d'Alba and Guarene, Roero area

**Grape yield per hectare:** 70 quintals/ha

**Alcoholic content:** 13,5% vol

**Typology of soil:** sandy and clayey at medium and medium-high hill

**Farming system:** espalier with guyot pruning

**Harvest period:** last ten days of September

**Harvest method:** hand harvested in 25 kg baskets

**Vinification and refinement:** vinification is carried out in stainless steel tanks at controlled temperature (27-28°C). Refinement is carried out in stainless steel tanks with constant and skilful use of oxygen

**Bottling:** summer following the harvest.

**Refinement in the bottle:** 4-6 months

**Release:** two years after harvest, in February

**Longevity:** 6-7 anni

**Recommended storage method:** bottle should be laid down, in a dark, dry and fresh cellar

#### Organoleptic characteristics

**Colour:** ruby red with bright purple reflections

**Bouquet:** ample and complex, with scents of fruits featuring blackberry, cherry, strawberry and red fruit jam; spicy notes of cinnamon, vanilla and green pepper. Fruity with pleasant floral sensations.

**Mouth feel:** austere, dry, robust, yet harmonious and silky smooth. Excellent hint of acidity and light, smooth tannin

**Recommended serving temperature:** 15° -16° C

**Food matches:** red meat and medium-aged cheeses, typical Piedmontese main courses

**Finish:** fruity with notes of almond

**Winemaker:** Nicola Fogliati

