



## BARBERA D'ALBA LA BETTOLA

**Denomination:**

Denominazione di Origine Controllata

**Pruning:** Guyot

**Varietal:** Barbera 100%

**Harvest period:** hand-picking with selection at the end of September

**Yield per hectare:** 10000 Kg/Ha max. by law

**Vinification:** 10-12 days floating cap and 4 - 6 daily pumpings.

**Maturation:** in steel, for the best vintages there is a passage in barrels of 30-33 HI

**Sensory characteristics:**

Ruby red color with garnet.

The perfume is fruity, with hints of ripe fruit characteristic of this wine.

The taste is fresh, of good acidity and good body.

**Pairings:** cooked salumi, bollito, game and cheeses.



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