



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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