

BARBERA D'ALBA LA BETTOLA

The characteristics of the small valley where we select these grapes are fully expressed in a gentle and balanced wine. It is ideal for enjoyment with all courses of a meal. Aged in steel, crisp and light with all the proper acidity of this grape.

Appellation: Denominazione di Origine Controllata.

Vine training system: Gujot.

Grape variety: 100% Barbera

Soil composition and exposure: Calcareous, clayey soil. North/North-easterly exposure.

Altitude: Approx. 220 metres above sea level.

Harvesting: The grapes are hand-picked and selected at the end of September.

Yield per hectare: 10,000 Kg/Ha max. by law.

Yield in wine: 70 HI/Ha

Vinification: 10-12 days with floating cap, pumped over 4-6 times a day.

Ageing: In steel, with period in 30/33-HI barrels for the best vintages.

Storage: Maximum 5/6 years.

Sensory profile:

COLOUR: Deep ruby red, with garnet highlights.

BOUQUET: Vinous, fruity, with hints of ripe fruit characteristic of this wine.

PALATE: Crisp, with discreet acidity and good body.

Pairings: Cooked charcuterie, mixed boiled meats, game and spicy cheeses.