

BARBERA D'ASTI DOCG SUPERIORE

# PÖRLAPÀ

## THE WINE

Annual production (avg)  
10000-12000

Vinification  
GRAPES THINNING IN LATE JULY, MANUAL HARVESTING IN SMALL CRATES, SOFT CRUSHING, MACERATION AND FERMENTATION ON SKINS FOR 7 TO 8 DAYS

Aging  
IN BARRIQUES FOR 12 MONTHS

Colour  
INTENSE RUBY RED, ALMOST IMPENETRABLE

Bouquet  
PERSISTENCE OF RIPE FRUIT

Palate  
FULL BODIED

Average alcohol content  
15-16 % VOL

Serve at  
18-20 °C

Refinement  
15-20 YEARS



## THE TERROIR

Production area  
OUR VINEYARDS

Grape variety  
BARBERA 100%

Vine density  
6000

Wine age  
ABOUT 35 YEARS

Training method  
GUYOT

Sun exposure  
SOUTH/SOUTH-EAST

Soil  
CALCAREOUS BASE, MIXED CLAY

Yield  
6500 KG PER HECTARE

