



BARBERA D'ALBA DOC PILADE

Grape varietal: 100% Barbera

Planting layout: 2.30 x 0.90 m

Altitude: 230 metres a.s.l.

Exposure: east

Vine training technique: guyot

Age of vines: 15-45 years

Yield per hectare: 70 quintals of grapes/ha

Soil: limestone – blue marlstone

Harvest: October

Vinification: traditional in temperature controlled tanks

Ageing: 6 months in oak barrels

Further ageing: 6 months in the bottle

Sensory characteristics: Ruby red colour, pleasant and rich

bouquet with fruity aromas and underlying wood scents.

Savoury palate, slightly acidic and velvety. Suited to moderate aging.

