

Barbera d'Alba doc
Vigna S. Caterina

Guido Porro

Production area and commune: Serralunga d'Alba

Grapes: 100% Barbera

Vineyard surface: 1 hectare

Exposure: west

Altitude: hilly region at 400 m a.s.l.

Type of soil: clay and limestone

Average vine age: 25-30 years

Vinification: traditional method – grape fermentation in contact with the skins for 7/8 days, without adding yeasts, in glass-lined concrete vats, with 3/4 daily pump-overs.

Ageing: 4-6 months in wooden barrels, then the wine is moved to stainless steel vats.

Tasting notes: intense, lively red; strong color and intensity.

Nose: clear notes of ripe fruit with hints of rose.

Palate: exuberant and fresh, like Barbera in general, good acidity which highlights its roundness, obtained through the correct balance between tannins and body.

Delicate notes of vanilla due a short aging in wood.

Serving temperature: 17-18°C

Alcohol by vol.: 14%Vol

Total acidity: from 5.5 to 6 g/l