



## **BARBERA D'ALBA D.O.C.**

**GRAPE VARIETY:** BARBERA 100%

**VINEYARDS:** Sourced from our Family owned Vineyards in Serralunga d'Alba (Ornato e Colombaro), Sinio (Val di Croce), Diano d'Alba and Treiso (Bongiovanni) and from the 2015 vintage from the recently acquired in Monforte d'Alba (Mosconi) in addition to those from few growers who have been growing Barbera for the Pio Family since generations.

**VINIFICATION:** In stainless steel tanks at temperature controlled. Maceration for 20-25 days.

**AFFINAMENTO:** In French oak Barrels for 12 months; 30% in medium toasted barriques and 70% in casks of 20 to 50 hectoliters. Bottle ageing for a few months.

**NOTES:** The Barbera grapes coming from the Barolo and the Barbaresco regions gives to our Classic Barbera a peculiar great structure, full body, complexity, smooth character, ripe fruit, spices and a long life.