

Barbera d'Alba Mommiano

Controlled designation of origin



- **Name:** Barbera d'Alba Mommiano
- **Type:** young Red wine
- **Location and geographical exposure:** in the township of Canale. The terrain has South/West exposure
- **Soil:** calcareous, sandy, clayey
- **Variety:** 100% Barbera
- **Yield/hectare:** 7000 Kg of grapes
- **Training system:** Guyot with fruit bearing canes of 7-8 buds
- **Harvest time:** end of September. Harvested by hand into 20 Kg-capacity plastic perforated boxes
- **Vinification method:** crushing with de-stemming, 7/10 day maceration. Alcoholic fermentation in steel vats
- **Ageing :** stainless steel and cement vats
- **Color:** ruby red
- **Nose:** fruity with hints of ripe cherry and red fruit
- **Taste:** full bodied, round, hints of red fruit and brilliant acidity
- **Best with:** rich salads, soups, pasta, cold cuts and veal
- **Serve at:** 16° - 18° C
- **Storage and duration:** over 4 years with horizontal lay down
- **Bottle sizes:** 0,75 lt. and 0,375 lt.

