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## **Barbera d'Alba D.O.C. "Valletta"**

### **Technical Data:**

**Production area:** *Diano d'Alba (CN)*  
**Grape:** *Barbera 100%*  
**Age of vines:** *60 years*  
**Training system:** *Guyot*  
**Density:** *4000-5000 vines per hectare (Ha)*  
**Harvest:** *mid October*  
**Average yield per hectare (Ha):** *50 ql*  
**Vinification:** *red, with thermo rotofermentatori*  
**Ageing:** *20 months in french barrique (50% new, 50% used the second pass)*

### **Analysis**

**Alcohol:** *14.50 % vol.*  
**Sugars:** *2.50 g/l*  
**Total Acidity:** *5.90*  
**PH:** *3.35*

### **Organoleptic features:**

**Colour:** *intense garnet red*  
**Scent:** *fresh, with hints of blackberry, plum and jam*  
**Taste:** *smooth, captivating and enveloping*  
**Duty Temperature (°):** *16-18°*

VALLETTA