



## Fossamara BARBERA D'ALBA

*FIRST VINTAGE: 1996*

*Barbera has always been considered the most important variety here in Castellinaldo. Thanks to the territory we come from, Barbera takes on organoleptic characteristics that set it apart from others. With this label, we find Barbera in its simplest expression, vinified solely in steel tanks, to allow the aromas and flavors of our land's Barbera to shine through.*

**GRAPE VARIETAL:** Barbera 100%

**PRODUCTION AREA:** Castellinaldo d'Alba – Roero

**SOIL:** sandy with low percentage of silt and clay

**EXPOSURE/ ALTITUDE:** south- east / 280 - 300 m

**GROWING/PRUNING:** vertical trellis / Guyot

**DENSITY:** 5,000 vines per hectare

**YIELD PER HECTARE:** 60 hl

**HARVEST:** manually, end of September

**VINIFICATION:** 10-12 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

**AGEING:** 8 months in stainless steel tanks, 6 months in the bottle

**BOTTLES PER YEAR:** 10,000

**SERVE WITH:** first and second tasty diches, roast meat and medium-aged cheese

**SIZE:** 0,75 L - 1,5 L



*Famiglia Flavio Marchisio*