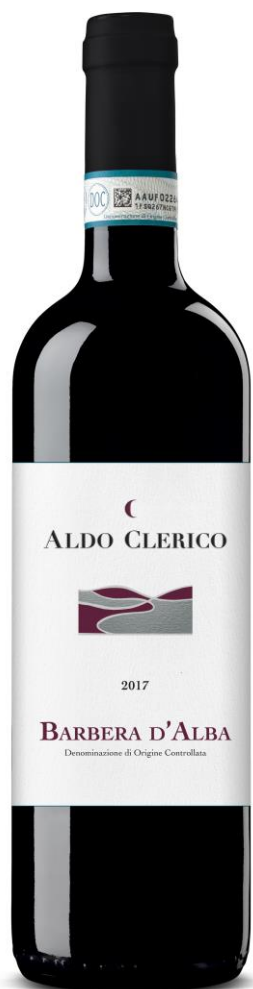




ALDO CLERICO

BARBERA D'ALBA DOC



Grape: Barbera 100%

Municipality of production: Monforte d'Alba (CN)

Number of bottles produced each year: 4500

Training system: Guyot counter-espalier

Vineyard exposure and altitude: south and south-east 400 mt. a.s.l.

Type of soil: mainly clayey and calcareous

Age of vines: 40-50 years

Planting density: 4500 plants/ha

Yield/hectare: 6,5 tonnes/ha

Harvest period: first ten days of October– manual harvest

Wine-making process: alcoholic fermentation in stainless steel tanks for 12/15 days, with temperature-control and daily pumping over.

Maturing: from 12 to 16 months in barriques and oak barrels

Organoleptic Analysis: this Barbera is vivid deep purple red in glass. This look is the first step towards the big quantity of smelling sensations which involve fresh fruity scents and are well mixed with the creamy features coming from the wood refining.

On the palate this wine is really coherent with the elegance it has when smelling: first clear and rich to get to a full-bodied development with a pleasant and vibrating acidity which lets a very good tasting persistence. It is a full-bodied wine which gives its best after at least one year from the vintage.

Serving temperature: 18° C