



BARBERA D'ALBA DOC BUTTI

Denomination:

Barbera d'Alba DOC

Grape variety:

barbera

First vintage produced:

2000

Exposure:

west

Soil type:

marl

Altitude of vineyards:

250 metres a.s.l.

Harvest:

by hand in 20 kg crates

Ageing:

12 months in used wood

Vinification:

de-stemming,
fermentation in steel

Bottle size:

0,750 litre

Tasting notes:

intense ruby red colour, fruity bouquet
with notes of black cherry and plum.

Full and generous on the palate.

