



Piemonte DOC Barbera "Maestra"

DOC : Piemonte Barbera DOC

Grape Variety : Barbera

Domain : Azienda Vitivinicola Blengio di Reale Daniele

Type of Soil : Calcareous

Density of Planting : 4000 Vines/ha

Age of Vines : 30 /40 years

Yield : Fine and steady (around 2,9 kg/stock)

Features : 13,5% alcohol, contains SO2

Cultivation method : Guyot

Grape variety characteristics: In this variety the berries are dark blue and the bunches are compact, pyramid shaped and of average weight. The rows of vines are dense and dark green. Harvest in the second half of October.

Vinification: The vinification process is the traditional one with fermentation on skins. Refining takes place in stainless steel tanks.

The Colour : Intense ruby red with purple highlights.

The Bouquet : Pleasantly vinous, plum and dark berries.

The Taste : Dry, with evident acidity and slightly tannic aftertaste.

Serving Suggestions : Red meat, mature cheese.
To be served at 18°C

Aging Capacity: 4 years.

Total acidity: 6,0 g/L

Residual sugars: < 2,0 g/L