



fratelli alessandria



Barbera d'Alba

denominazione di origine controllata

Municipality: Verduno.

Grape variety: Barbera.

Vineyards, Exposure and Altitude:

Neirane (West, 330-400 metres) and Cristiani (West, 250-280 meters).

Average age of vines: 20 years.

Total area: about 1,2 hectare.

Soil: calcareous slimy limestone.

Harvest period and method: By hand, in the first half of October.

Vine training and Density of plants: Guyot, about 4,500 vines per hectare

Fermentation and Maceration: 6-8 days in stainless steel tanks at a constant temperature of 26-28 °C (79-82 °F).

Ageing and Fining: 5-6 months in stainless steel and/or cement tanks, and at least 1-2 months in horizontally laid bottles.

Bottling period: May-June after the harvest.

Longevity: 3-4 years.

First year of production: 1968.

Yearly average production: about 7,000 bottles (Albeisa kind).

www.fratellialessandria.it

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