

BARBERA D'ALBA DOC Pilade

Grape varietal: 100% Barbera

Planting layout: 2.30 x 0.90 m

Altitude: 230 metres a.s.l.

Exposure: east

Vine training technique: guyot

Age of vines: 15-45 years

Yield per hectare: 70 quintals of grapes/ha

Soil: limestone – blue marlstone

Harvest: October

Vinification: traditional in temperature controlled tanks

Ageing: 6 months in oak barrels

Further ageing: 6 months in the bottle

Sensory characteristics: Ruby red colour, pleasant and rich bouquet with fruity aromas and underlying wood scents. Savoury palate, slightly acidic and velvety. Suited to moderate ageing.



INTERESTING FACTS

This wine was named Pilade in memory of Mr. Pilade, former owner of a portion of the vineyard that belongs to us today.

