

PRAIE BARBERA

OVERVIEW

Grape variety: Barbera 100% from selected vineyards within the Municipality of Casasco.

Location: east/southwest facing slopes, 250-300 m a.s.l.

Soil type: marly and clayey

Growing system: Guyot with a plant density of 4.500 p/ha.

Age of vines: 40 years

Yield: 8.000 kg/hectare

Harvest time: from end of September to the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: grapes are crushed and then passed into large vats for a fermentation period of 8/10 days. The Barbera Praie wine is then refined in a traditional method. The wine is then filtered and placed in bottles for further 12 months.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: rubin red, intense and bright.

Bouquet: vinous and persistent. On the nose some hints of strawberries and red berries.

Taste: harmonic and balanced body. Soft notes of strawberry jam.

TASTING ADVICE

Enjoyment: perfect with cured meat.

AVAILABLE SIZE

Bottles of 75 cl.



COLLI TORTONESI
DENOMINAZIONE DI ORIGINE CONTROLLATA

44°49'18.85"N
9° 0'26.14"E



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