



“LA GINESTRA” BARBERA D’ALBA DOC

GRAPES

Barbera

PRODUCTION AREA

The vineyards are located in Penango and Cioccaro, on deep, loamy-clayey and calcareous soil.

VINIFICATION

The grapes are crushed and destemmed immediately after picking, followed by maceration in special tanks for 12-14 days which permits the optimum extraction of the colour. The wine is drawn off, and the fermentation is completed without any further intake of tannins.

AGEING

After the first rackings, the wine is aged and usually bottled one year after harvesting in late summer.

