



TENUTA
CAPPALLOTTO
CANTINA

BARBERA D'ALBA D.O.C.

GRAPE VARIETY

Barbera 100%.

PRODUCTION AREA AND CHARACTERISTICS

The grapes come from the hills around Alba. The geological conformation of the land and exposure of the selected vineyards result in high quality grapes.

YIELD PER HECTARE

60 hectolitres.

VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum of 20°C. Maceration lasts about 10 days.

AGEING

A vintage wine, it is ready for bottling at the beginning of the year after harvest.

SENSORY PROPERTIES

Ruby red with purple hints. Marked red fruits, wild berries and jammy scents on the nose. The balanced acidity of the variety adds to the fresh and pleasing taste in the mouth.

ACCOMPANIMENT

A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

SERVING TEMPERATURE

18 C°.

ALCOHOLIC STRENGTH

13 % Vol.

