

Fontanabianca

FONTANABIANCA®



Barba d'Alba
DOC Superiore

REGION

Neive-Piemonte

VARIETY

Barbera

Exposure and altitude: South, 820 feet ASL (250 meters ASL).

Soil composition: Clay and Limestone.

Cultivation method: Guyot.

Yield per hectare: 65 quintals.

Harvest: Hand-harvest at the end of October.

Vinification process: Traditional vinification in small barrels for 12 months. Six months bottle-ageing before sale.

TASTING NOTES

A ruby red color with purple hues. Intense nose, with hints of hints of peach, plum and cherry. Pretty mineral and good acidity.

FOOD PAIRINGS

Excellent with roast, boiled meat and cheeses.