

# Barbera d'Alba "La Teresina"

## DENOMINAZIONE DI ORIGINE CONTROLLATA

**DESIGNATION:** Barbera d'Alba D.O.C.

**GRAPES:** 100% Barbera

**VINEYARD LOCATION:** Comune di Alba

**VINE PLANTING:** 1989-1997-2021

**VINE TRAINING SYSTEM:** Counter-espalier Guyot

**VINEYARD EXPOSURE:** South-West / West

**SOIL COMPOSITION:** Medium texture, calcareous and clayey

**VINEYARD ALTITUDE:** 320 mt. a. s. l.

**HARVEST:** Hand collection in late September

**VINIFICATION:** Fermentation in stainless steel tanks at 26°C (79°F), 12-15 days of skin contact time, frequent pumping, totally carried out malo-lactic.

**AGING:** 4 to 6 months in stainless steel casks and 2 months in bottles.

**FIRST VINTAGE PRODUCED:** 1970

**SIZES:** L. 0,750;



**Azienda Agricola Rivetti Mario**

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