

“ Sasso Alto ”

Piemonte Barbera

Denominazione d'Origine Controllata

Type: Piemonte Barbera D.O.C.

Production area: Francavilla Bisio

Vine: Barbera

Altitude: 280 m

Solar exposure: South - South/West

Soil: Silt structure with balanced fractions of sand and clay. Poor in organic substance but rich in microelements, in particular magnesium

Stump for hectare: 6,500

Breeding kind: Guyot

Ql. of grapes for hectare: 80

Type of harvest: Manual selection in boxes

Wine making: Traditional in red, with prolonged maceration on the berry skins

Improving: In cast for 6 months and in bottle for a least 5 months

Colour: Intense ruby red

Fragrance: Wrapping, typical, gently vanilla with traces of spices and red fruits

Taste: Elegant, full-bodied and long-persistent

Ageing: The excellent structure helps along its positive development for various years

Services: 18 °C

Gastronomic's combining: Palatable first courses, red meats and mixed grills

Alcoholic strength: 13,50 %

Ground, vine, climate, tradition, work, creativity.

