



MARCO PORELLO

AZIENDA AGRICOLA

Name : Barbera d'Alba Mommiano



Style : young red wine

Vineyard : Comune di Canale. South West Facing slopes

Soil : calcareous sand and clay

Varietal : 100% Barbera

Yield per Hectare : 70 tons of grapes

Training Method: Guyot and Controspalliera

Harvest: end of September. Hand harvested into plastic crates

Vinification: stainless steel tanks

Maturation : wooden botti, stainless steel, cement

Color: ruby red

Aroma: juicy red cherries and other ripe red fruit

Taste : fleshy, round, notes of red fruit and vibrant acidity

Serve with : dense salads, soup, pasta, charcuterie and good company

Storage: store for four years lying on its side

Bottle Size : 750mL