
CARISA 2017

APPELLATION: Piemonte DOC Barbera

COLOR: intense red hue

ALCOHOL: 14.5% vol

PRODUCTION AREA: Cella Monte

SOIL: white soil, sandstone

VARIETAL COMPOSITION: Barbera 100%

ALTITUDE: 290 m asl

ORIENTATION: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: half September 2017

HARVEST METHOD: hand picking

YEAR OF PLANTATION: 2004

YELD PER HECTARE: 8 tons

SERVING TEMPERATURE: 14/16 °C

MATURATION: 14 months in stainless steel

FERMENTATION: controlled temperature |
complete malolactic fermentation

AGING: 2 months in the bottle

CONSERVATION: 2/3 years

