



Barbera d'Alba Marminela DOC

Classic interpretation of 100% Barbera, paying attention during cultivation and vinification to preserve all the distinctive features of this important Piedmontese grape.

GRAPE VARIETY: Barbera 100%

VINEYARD: A blend of grapes from two vineyards in the municipalities of Grinzane Cavour and Diano d'Alba. Clayey soils with an average content of limestone; those in Diano are characterised by layers of sand and grey sandstone, while in Grinzane they are deeper and more compact. South-westerly exposure in Diano and south-easterly in Grinzane. Altitude 330 m above sea level in Diano and 230 m in Grinzane Cavour. Typical espalier vineyards and Guyot pruning, average plant density of 4500 vines per hectare.

HARVEST: By hand, into crates, in late September-early October, when phenolic ripening is complete.

GRAPE YIELD PER HECTARE: 10000 kg

VINIFICATION: Separate processing of the grapes during vinification. Destemming and temperature-controlled alcoholic fermentation in steel tanks, with an average of 8 days' maceration, pumping over and delestage towards the end of fermentation. Spontaneous malo-lactic fermentation in temperature-controlled stainless steel tanks and cold tartaric stabilisation during the winter months

ABRIGO GIOVANNI

AGEING: The blended wines ages in concrete tanks for about nine months before being bottled in summer. The bottles are then stored horizontally for at least four months before being released for sale.

DESCRIPTION: Ruby red with violet highlights when young, becoming garnet red as the years go by. An elegant and floral entry characterised by rose petals which merge with little wild cherries and fresh wild herbs. Very fruity on the palate, with fine acidity and medium body. Pairs perfectly with cured meats, pork mains and fresh or mature cheeses. Also worth trying with oily fish.

SERVING TEMPERATURE: 16-18° C

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