

Sarà

Variety: 100% Barbera

Altitude: 250 a.s.l.

Soil: Clayey-calcareous

Agriculture: Organic

Training system: Guyot

Average plant age: 15 years

Barbera d'Alba Superiore Doc

Denominazione di Origine Controllata

It will be our Barbera Superiore, the only feminine presence in our wine range, expresses its femininity in terms of generosity, softness, persuasiveness and last but not least endurance.

Harvest time depending on vintage: End of August/beginning of September

Fermentation: With indigenous yeasts, fermentation in steel for 15 days

Ageing: 6 months in large wooden barrels, 6 months in bottle