AZIENDA AGRICOLA BRUNO FRANCO

Viticoltori per tradizione, biologici per scelta

BARBERA D'ALBA

Controlled and guaranteed denomination of origin.

ORGANIC WINE

Grape variety: Barbera

Exposure: South-east

Soil: medium dough

Sixth installation: 1m x m 2.60m

Production per hectare: 90 qt.

Inter-row: worked in alternate rows

Farming: guyot

Age of implantation: 20 years

Practice of fertilization and treatments: organic farming according to CEE regulations

Harvest: beginning of October

Vinification: in red, temperature-controlled fermentation in macerator at 24 °C

Fermentation time: 15 days

Maturation: oak tanks for 1 year

Bottling: March of the following year of harvest

Bottles produced: about 5,000

Packaging: 6 and 12 bottles

Alcohol content: 14 % vol.

Total acidity: 6 gr. /lt in tartaric acid

Color: garnet red

Perfume: intense vinous floral

Flavour: dry with strong acidity

Serving temperature: 16/18 °C

AZIENDA AGRICOLA VITIVINICOLA BRUNO FRANCO
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