



La Pranda

— CANTINA DEL NEBBIOLO —



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE
CONTROLLATA

SUPERIORE

Location of vineyards: Vezza d'Alba - Castellinaldo - Castagnito

Total surface area: 1.8 ha

Average number of vines per hectare: 5500

Grape variety: Barbera

Stock: Kober 5bb

Alcohol: 15.41% Vol.

Acidity: 6.30 g/l

Sugars: 0.5 g/l

Extract: 29 g/l

The ripe grapes were crushed and placed in automatic stainless steel vertical fermenters, where they fermented on the skins for 8/12 days at a controlled temperature of 26-29°C with the addition of *Saccharomyces Bayanus* yeast. The malolactic fermentation was then induced following removal of the coarse lees. After maturing partly in small toasted French oak barrels holding 225 litres for 13 months, the wine was left for 3 months in stainless steel before being bottled.



Scarlet red color with purple hues. Fruit straightforward, cherries, redberries. Velvety taste, soft tannins, full bodied, well balanced, fragrant, persistent.



Starters, fresh cuts, pasta, pizza, BBQ, cheeses.



Oak aged.



Serve at 18° C.



Store it this way.

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