



La Pranda

— CANTINA DEL NEBBIOLO —



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE
CONTROLLATA

Location of vineyards: Alba - Vezza d'Alba - Castagnito-Castellinaldo - Canale Monteu Roero - Montaldo Roero - Baldissero d'Alba - Sommariva Perno - Monticello d'Alba - Santa Vittoria d'Alba - Pocapaglia - Corneliano - Piobesi d'Alba - Guarene

Total surface area: 63.7 ha

Average number of vines per hectare: 5000-5500

Grape variety: Barbera

Stock: Kober 5bb, 420a

Alcohol: 14.85% Vol.

Acidity: 6.50 g/l

Sugars: 3.9 g/l

Extract: 28.9 g/l

The ripe grapes were crushed and placed in automatic stainless steel vertical fermenters, where they fermented on the skins for 7/10 days at a controlled temperature of 24-27°C with the addition of *Saccharomyces Bayanus* yeast. The malolactic fermentation was then induced following removal of the coarse lees, and the wine matured partly in stainless steel before bottling.



Red ruby color with purple hues. Fruit straightforward, cherries. Velvety taste, fresh, full bodied, well balanced, fragrant, persistent.



Starters, fresh cuts, pasta, pizza, BBQ.



No oak ageing, stainless steel tank only.



Serve at 18° C.



Store it this way.

12040 - VEZZA D'ALBA (CN) - ITALIA
VIA TORINO, 17 - FRAZIONE BORBORE
Tel. +39 0173/65040 - Fax +39 0173/639928