

# GIOBBE®

Azienda Agricola

## Barbera d'Alba

Controlled Designation of Origin

The union of several highly suitable vineyards gives rise to this young, fresh and fragrant wine. In the mouth it reminds us of wild berries, blackberries and raspberries. On the nose the primary sensations of the must just pressed.

### TYPE OF WINE

- Young, fresh and enthralling red wine

### LOCATION OF THE VINEYARD

- Historical vineyards of Piedmont

### STRUCTURE AND TYPE OF SOIL

- Hill with medium soils. South exposure

### VARIETY OF GRAPES

- Barbera 100%

### CARE IN PREPARATION

- Selection of the best grapes and "submerged cap" fermentation

### ALCOHOL CONTENT

- 12,5%

### FERMENTATION AND AGEING

- In steel and glass

### BOTTLE TYPE

- Glass Bordelais 0,75 L

### PACKAGING

- n. 12 bottles cases

### COLOUR

- Ruby red with soft purple reflections

### FRAGRANCE

- Winy, fruity, with good persistence

### TASTE

- Full, fresh, with good energy and good structure

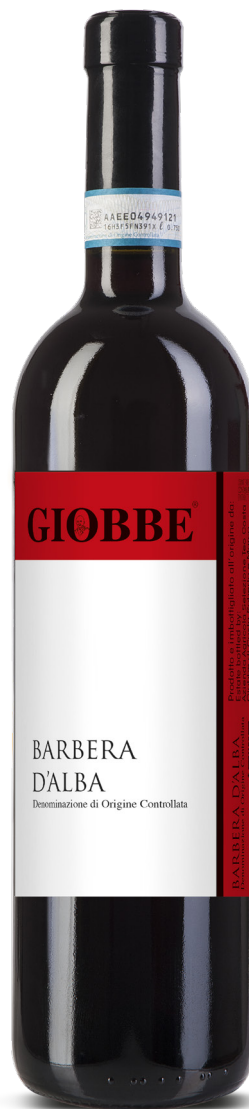
### CONSUMPTION

- It reaches the maximum balance after two years.

The good vintages have a longevity of 3-4 years

### SERVING TEMPERATURE

- 12 - 14°C



### Castellinaldo d'Alba (Cn)

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