



BARBERA



La Riva
AZIENDA AGRICOLA

In the village, it was an abandoned historic vineyard. Luca wanted to recover it by implanting his mother's favorite grape variety: Barbera, which has found its maximum expression in that location.

APPEARANCE: Ruby red with violet hues.

AROMA: Extremely varietal, sweet and crunchy red fruit.

TASTE: Smooth and balanced, juicy, fruit in alcohol and red plum.

MATCHING: Grilled meats, roasts, aged cheese.

GRAPE VARIETY	Barbera 100%
APPELLATION	Pinerolese DOC Barbera
SOIL TYPE	Clay
VINE TRAINING	Guyot
PEST CONTROL	Integrated pest management based on copper and sulfur.
HARVESTING PERIOD	First decade of October.
WINEMAKING	Once in the cellar the grapes are pressed, destemmed and fermented in stainless steel vats at a controlled temperature of 28-30° C. Maceration is long. During skin maceration, periodic fulling is carried out every 8/12 hours for about ten days. The resulting malolactic fermentation helps to organoleptically improve and soften the wine.
AGING	In stainless steel for 4 months, followed by 3 months in bottle.
ALCOHOL BY VOLUME	13,5% Vol.

