

BARBERA D'ALBA D.O.C.

vigna San Sebastiano



Denomination: Barbera d'Alba D.o.c.

Grape variety: 100% Barbera

Vineyard: the grapes originate from a vineyard located next to the chapel of San Sebastiano, in the San Sebastiano hamlet, municipality of Monforte d'Alba. This is the nearest area to the San Luigi hamlet of Dogliani.

Vinification and ageing: harvest at the end of September, alcoholic fermentation in steel tanks. Ageing in big oak barrels not toasted. The wine is not filtered.

Characteristics: the colour is deep ruby red. The nose has cherry and plum notes with a spicy hint. The taste is ample with an acid, sparkling finish and lingering sapidity.

Bottles produced: around 5,000

Certification: organic wine



CHIONETTI

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