“CONCA TRE PILE” BARBERA D’ALBA D.O.C.

SPECIES OF VINE: Barbera.

VINEYARD: Conca Tre Pile in Bussia (Monforte d’Alba).

HARVEST: manual, with grapes selection in the vineyard.

TIME OF HARVEST: first week of October.

VINIFICATION: red, with skin contact inside stainless steel vats.

VINIFICATION TIME: the must stays on contact with the skins for about 8 to 10 days.

VINIFICATION TEMPERATURES: from 24 to 26 degrees centigrades.

CELLAR REFINING: the new wine after a few months inside stainless steel vats, is put in oak casks where it remains a few months.

NOTES: the “Conca Tre Pile” is a hilly area in Bussia Soprana whose main vines are Barbera’s with vineyards having a maximum age of 45 years.