

# GIOBBE®

Azienda Agricola Selezione

## Barbera d'Alba

Controlled Designation of Origin

The Alba hills have always been the land of Barbera. We grow this grape variety on about 20 hectares of historic vineyards. The pleasure confirms every attribute in the glass, for that red that recalls the hue of raspberries, for a perfume that confuses the rose with the blackberry.

### TYPE OF WINE

- Red wine of good structure

### LOCATION OF THE VINEYARD

- Historical vineyards of Roero and Langa areas

### STRUCTURE AND TYPE OF SOIL

- Hill with medium soils. South-West exposure

### VARIETY OF GRAPES

- Barbera 100%

### CARE IN PREPARATION

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

### ALCOHOL CONTENT

- 12% - acidity: 5,5 gr/l

### FERMENTATION AND AGEING

- In wood, 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

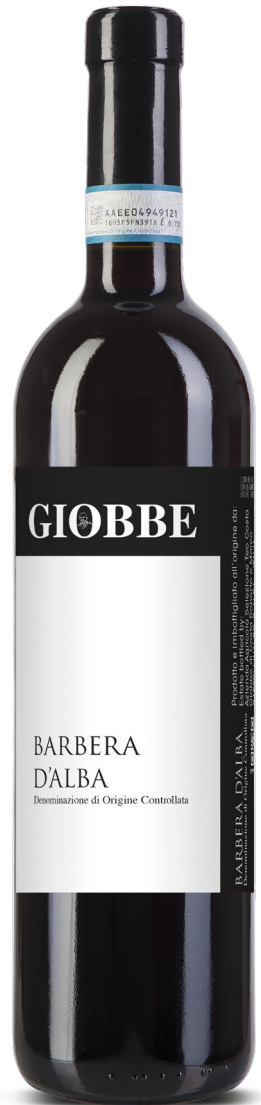
### CONSUMPTION

- It reaches the maximum balance after two years.

The good vintages have a longevity of 3-4 years

### SERVING TEMPERATURE

- 13 - 14°C



### Castellinaldo d'Alba (Cn)

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