

GIOBBE®

Azienda Agricola Selezione

Barbera d'Alba - LIVELY

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% - 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

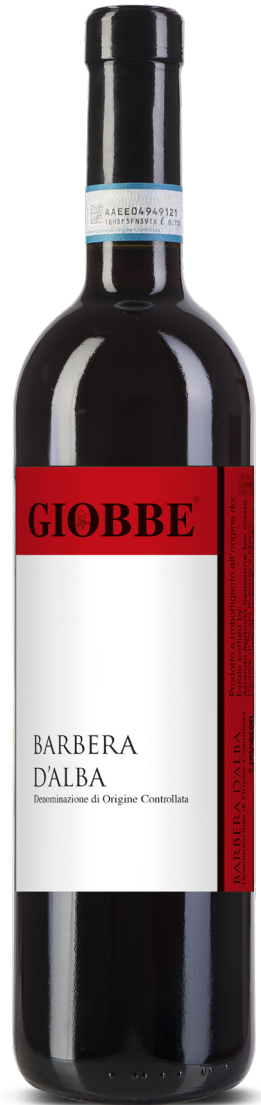
CONSUMPTION

- It reaches the maximum balance after two years.

The good vintages have a longevity of 3-4 years

SERVING TEMPERATURE

- 12 - 14°C



Castellinaldo d'Alba (Cn)

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