



— V I B E R T I —

Barolo - Italia

LA GEMELLA

Barbera d'Alba DOC La Gemella

Specifications

Type: red wine

Grape varieties: 100% Barbera

Denomination: Barbera d'Alba DOC

Production area: Barolo locality Vergne

Harvesting period: mid-september

Medium Analytical Values

Alcohol: 13% vol

Total acidity: 5.85 g/l

Dry extract: 27 mg/l

First year of wine production: 2004

Organoleptic Characteristics

Color: ruby red with evident purple notes

Perfumes: cherry, blueberry, blackberry, berries

Matches: game, cheeses and cured meats

Service temperature: 16-18 ° C

Ability to evolve: 3-5 + years

Winemaking

Thinning in the vineyard and selection during grape harvesting. Collection in 20Kg cases. After the destemming-crushing, maceration and alcoholic fermentation takes place on the skins for 7-10 days in submerged hat rotovinificators.

Refining

After a short passage in wood for malolactic fermentation, the storage of La Gemella takes place mainly in steel tanks.

