

TENUTA
IL FALCHETTO 

BARBERA D'ALBA DOC Superiore "La Rossa"



Vineyard location	Alba
Grape varietal	100% barbera
Exposure	south, south-west facing
Altitude	320 meters/1050 feet above sea level
Soil	Sandy calcareous
Average age of vines	20 years
Yield	45 hl per hectare
Harvest time	Early October
Fermentation	Temperature controlled stainless steel vats
Fermentation temperature	26-28°C/79-82°F
Length of fermentation	25 days
Aging	12 months in 30 hectoliter barrels of French and Slavonian oak
Alcohol	14.5%
Storage	Horizontal bottles
Aging potential	8 to 10 years
Serving temperature	16-18°C (61-64°F)
Recommended glass	Bordeaux glass

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