



PRODUTTORI DI
GOVONE




Terre Sabaude®

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

BARBERA 100%

GRADATION:

14% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

GOVONE, PRIOCCA, MAGLIANO ALFIERI E CASTAGNITO

ALTITUDE:

200\300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

4500- 5.000 –PIANTE/ HA

GRAPE PER HECTAR:

100 Q.li/Ha

SOIL:

CLAY, CALCAREOUS

WINE PRODUCTION FEATURES:

MACERATION:

10/12 DAYS

AGING: 6 YEARS BIG BARRELS 22HL- 6 MONTHS LITTLE BARRELS 225 LT (FRENCH WOOD)

VINIFICATION:

STEEL

AGING: 6 MONTHS BIG OAK BARRELS - 6 MONTHS FRENCH OAK BARRELS – 6 MONTHS IN BOTTLES

COLOR:

INTENSE RUBY GARNET RED

TASTE:

STARK AND DRY

SERVICE TEMPERATURE:

16° - OPEN ONE HOUR BEFORE DRINKING

PAIRING:

MEAT SAUCE, RED AND WHITE MEAT AND AGED CHEESES



**BARBERA D'ALBA D.O.C.
"BORBONICA"**