



Barbera d'Alba D.O.C. Superiore "Sorito Mosconi"



Designation: Barbera d'Alba D.O.C. Superiore

Vintage: yes

Area of origin: Monforte d'Alba (CN)

In the company history,

the first year of production dates back to: 1988

System type: Guyot 4000 plants per hectare

Yield per Hectare: 45-50 q

Type of grapes: 100% Barbera d'Alba

Vinification: fermentation at controlled temperature for about 10/12 days in contact with the skins

Alcohol content: 14%

Aging: the wine is aged for about 24 months in small oak barrels and then in cement. At least further 12 months in bottle prior to market release.

Expected storage lifetime: 15/20 years

Bottle sizes: 0,75 L

The data shown is based on an average of several years and may vary according to individual vintage.

Podere Rocche dei Manzoni

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