



On the label

Life
that blooms,
my daughter Marta

Tasty like a ripe blackberry, it's celebration of friendship.

Barbera D'Alba DOC Superiore Marta

Cru/MGA:	Cagnassi in the municipality of Rodello
Grape variety:	Barbera 100%
Altitude:	500 meters above sea level
Exposure:	South
Soil:	silty-sandy, very calcareous, with frequent layers of Langa stone inside. It origins from the Lequio Formation.
Harvest:	grapes picked by hand in small crates.
Vinification:	the grapes are softly crushed and destemmed, then fermented at controlled temperature with maceration of the skins for about 10 days. Frequent pumping over and delicate manual punching make the rest. Afterwards, the malolactic fermentation develops naturally at a controlled temperature without external intervention.
Aging:	Oak and steel
Color:	intense ruby red, with violet reflections
Aroma:	the nose is dominated by fruity scents in which blackberry stands out.
Taste:	rich and finely fruity mouthfeel, slightly spicy finish supported by a typical freshness of the Barbera grapes.
Service T°:	18° - 20° C
Size:	capacity 750 mL in 575 gr Albeisa bottle. Organic matrix silicone cap closure
N° bottles:	2000 / 4000
1^ vintage:	2003

