

BARBERA D'ALBA DOC · À BON RENDRE



The vine Barbera comes from the zone of **MONFERRATO**. It arrived in the area of Alba after the **INVASION OF THE GRAPE PHYLLOXERA** (towards the end of '800) and it has quickly spread for its gifts of **ROUGHNESS AND PRODUCTIVITY**. This qualities allowed its growing in less suitable zones.

When it is **CULTIVATED IN PRIVILEGED AREAS**, once left to Nebbiolo, it seems to thank the vine dresser giving him a **FRESH AND FRAGRANT WINE**, the Barbera d'Alba "À bon rendre". The wine can be appreciated **SINCE THE SPRING FOLLOWING** the harvest or it can be suitable for the ageing in wood, but this is the Barbera..."Laboriosa"!

The first days of October the grapes come to ripeness. The **FERMENTATION** goes on for about **10 DAYS** after which it is drawn off and kept into **STAINLESS STEEL TANKS** and partly in **WOOD** before bottling it in spring.

The Barbera d'Alba "À bon rendre" has an intense **RUBY RED** colour, it smells **OF FRUIT, IT IS FRAGRANT** and it has a **FULL TASTE** with equilibrated acidity well supported by the structure.



VINE:	Barbera
SOIL:	calcareous
ALTITUDE:	300 m above sea level
EXPOSITION:	southwest
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	70 hl
VINTAGE:	first half of October
VINIFICATION:	traditional with maceration
REFINEMENT:	in wood and stainless steel 6 months
REFINEMENT IN BOTTLE:	2 months
ALCOHOLIC CONTENT:	13 - 13,5 %
SUGAR:	2 g/l
EXTRACT:	30 g/l
PH:	3,5 - 3,6
ACIDITY:	5,8 - 6,0 g/l

PAIRINGS

Thanks to its refinement and elegance it can accompany any dishes. It is a maid of all work wine for people who want to obtain the right pleasure from good wine and ... "à bon rendre".