



organic wine

CAMPARO

VINO BIOLOGICO



Barbera d'Alba

Denominazione di Origine Controllata

Grape variety: 100% Barbera

Growing location: Diano d'Alba and La Morra

Average age of vines: 40/50 years

Vineyard aspect: east, south-east

Soil: clayey-calcareous, calcareous-siliceous; marl of Diano and of Sant'Andrea

Average vineyard elevation: 250 a.s.l.

Yield in grapes per hectare: 8 tons

Method of vinification: harvested by hand in boxes in September/October. The grapes are pressed and transferred into temperature-controlled stainless steel tanks. Traditional fermentation with daily pumping of the must over the cap for a minimum of 20 days, following which the wine is drawn off and transferred into casks of French oak holding 25 hl and/or second/third-fill French oak barriques. After spending 12/18 months in wood, the Barbera d'Alba is celled for a further 6 months in Bordeaux bottles with natural corks prior to its release.

Store: horizontally, in a cool, dry place

TASTING PROPERTIES

A big, intense, deep ruby red wine with marked aromas of jam, wild cherries, red berries and slight spicy overtones. Full-bodied and mouth-filling, with a typically fresh feel on the palate.

A perfect match for first courses, steak tartare, roasts, pork, game, cheese, flavoursome soups and aromatic fish chowders.



18-20°C



18 °C

Azienda Agricola **CAMPARO** - di Mauro Drocco
Via Carzello, 21 bis - 12055 DIANO D'ALBA (CN)
Tel e Fax +39 0173 231777

www.camparo.it mail: info@camparo.it

