ANGELO NEGRO

NICOLON

BARBERA D'ALBA DOC

VINEYARD

Grape variety: Barbera

Production area: Roero

Altitude: 200-280 m above s.l.

Sun exposure: west

Soil: calcareous – sandy

Breeding system: Guyot

HARVEST

Period: end of September

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: traditional, in stailess steel tanks for 10-12 days

Maturation: 12 months

Preservation and endurance: in horizontal bottle position, more than 10 years

SENSORY PROFILE

Intense red ruby color with violet highlights. The fragrance is captivating with notes of maraschino cherry, musk and blackberry.

Elegant and harmonic body, with a gently acidity. Good structure with marked fruitiness and vanilla.

Serving temperature: 18° C



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Audino Negro