

CASCINA  
**LANZAROTTI**  
1883

Our CLASSICI

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## Barbera d'Alba

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### VINEYARD

Grape variety: Barbera.  
Soil: Clayey and sandy.  
Vineyard's age: about 10 years.

### VINIFICATION

Maceration: Traditional, submerged cap maceration for 8 days with temperature controlled in steel tanks.  
Refining: Steel tanks for some months.  
Maintenance: Keep horizontally in a dark, dry place at a constant temperature; lifetime 4/5 years.

### ORGANOLEPTIC PROFILE

Intense purple red colour with violet glare. To the nose is fresh, with plum, cherry and blueberries notes. In mouth is immediately soft with good final acidity. The aftertaste takes back the fruity feelings olfactive.

Temperature service: 18°C.

Available format: 0.75 l, 1.50 l



Az. Agr. CASCINA LANZAROTTI s.s.a.  
cascinalanzarotti.it

Frazione Sant'Anna Ferreri, 18, 12040 Monteu Roero CN - Italia

P.I: 00711650044 SDI: 5W4A8J1

Tel: +39 0173 978127 info@cascinalanzarotti.it