



DOSIO

Dosio Barbera d'Alba

VINMONOLOPOLETS SPESIALBESTILLING 10789801

Vineyard

Grapes: Barbera 100%

Production area: Langa and Roero

Altitude: 250-300 m a.s.l.

Soil composition: Limestone and clay

Exposure: South-South/West

Average yield: 80 ql/ha

Cultivation method: Guyot

Harvesting period: End of September

Cellar

Winemaking process: destemming, crushing, maceration in temperature controlled tanks at 25-26°C for 8-10 days with daily pumping over of the must, followed by malolactic fermentation

Aging: 4 months in 25 hl Slavonian oak barrels

Serving and tasting notes

Tasting temperature: 16-18°C

Food matching: Thanks to its balanced acidity, it is ideal with cold cuts, first courses and fresh cheeses

Color: Ruby red with intense purple reflections

Nose: Rich notes of red fruits and flowers

Taste: There is an enhanced freshness that makes it pleasantly fruity and excellent to drink



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Classic Wine

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