



PIERCARLO·CULASSO

TECNICAL SHEET

**BARBERA D'ALBA
DOC SUPERIORE**



VARIETY: BARBERA

VINEYARD EXPOSURE: WEST

COMPOSITION OF THE SOIL:
LIMESTONE AND CLAY WITH PRESENCE
OF SAND

ALTITUDE: 250 – 270 M SLM

FERMENTATION: 15 – 20 DAYS IN
STAINLESS STEEL TANKS WITH
CONTROLLED TEMPERATURE.

AGEING: IN NEUTRAL FRENCH OAK
BARRIQUES FOR 12 MONTHS.

FIRST VINTAGE PRODUCED: 2020