



BUSSIA S OPRANA

BARBERA D'ASTI DOC 2018

Grape variety:	barbera 100%
Soil:	tuff
Growth system:	guyot
Alcohol content:	15°
Harvesting period:	end of september
Material of fermentation barrels:	stainless steel barrels
Fermentation temperature:	28°/32° C.
Maceration:	15 days
Yeasts used:	selected
Maturation:	stainless steel barrels for 6 months

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