



**BUSSIA S OPRANA**

## **BARBERA D'ALBA DOC VIN DEL ROSS 2007**

Grape variety:	barbera 100%
Soil:	tuff and chalk at 350 meter upon the sea level
Growth system:	guyot
Vines average age:	from 40 to 50 years
Alcohol content:	14°
Harvesting period:	September
Material of fermentation barrels:	stainless steel barrels
Fermentation temperature:	28°/32° C.
Maceration:	15 days
Yeasts used:	selected
:Maturation]	30 quintals oak casks for 24 months

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