



**BUSSIA S OPRANA**

## **BARBERA D'ALBA DOC VIN DEL ROSS 2012**

|                                   |  |
|-----------------------------------|--|
| 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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