

BARBERA D'ALBA Superiore D.O.C.

Azienda Agricola
LA GANGHIJA
di Enzo Rapalino



TECH

Grapes: 100% Barbera.

Vineyard: Located in Treiso in the Est exposure at 330 metres above sea level and Magliano Alfieri at Est exposure at 220 meters above sea level.

Soil: white soil rich in clay and calcareus in Treiso area, layers of sand and clay in Magliano Alfieri area.

Harvest: We usually pick up the grapes between 20th September and 5th of October, according to the climatic conditions of each year.

Fermentation: In stainless steel tanks for 2 week at 26°-28°C.

Ageing: 12 months in french oak barriques and 8 months in bottle prior to release.

Characteristics: Wine of notable structure with intense ripe fruit aromas and hints of spice. Full-bodied and smooth on the palate. Excellent acidity with soft tannins from wood ageing. The best drinking temperature is between 18 and 20°C.

Average age of the vines: 25 years.



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