

# BARBERA D'ALBA Superiore D.O.C.

Azienda Agricola  
**LA GANGHIJA**  
di Enzo Rapalino



## DATI TECNICI

**Grapes:** 100% Barbera

**Vineyard:** Located in Treiso in the est exposure at 330 metres above sea level.

**Soil:** white soil rich in clay and calcareus

**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:**  
40 years



**Address:**  
Via Torino, 4  
12050 Treiso CN Italia

**Contacts:**  
[laganghija@laganghija.com](mailto:laganghija@laganghija.com)  
[www.laganghija.com](http://www.laganghija.com)

Tel/Fax: +39 0173 638176  
Cell: +39 333 2878624