



VINITÀ
ITALIA

BARBERA D'ALBA SUPERIORE D.O.P.

Demaria Bartolomeo



Denominazione / Product name **Barbera d'Alba Superiore D.O.P.**
Regione / Region Piemonte
Tipologia / Type Vino Rosso / Red Wine
Uvaggio / Grapes 100% Barbera

Produzione / Production

Vendemmia / Vintage Ottobre/ October
Vinificazione / Vinification process Macerazione a freddo in acciaio
Cold maceration in stainless steel
Affinamento / Maturation In grandi botti più barrique
In big oak and then in barrique

Dati tecnici / Technical data

Alcohol / % Vol 15.0 %
Zuccheri / Sugar g. per lt. 1.2
Acidità tot. Acidity g. per lt 6.28
Anidride Solf. tot. / Sulfites tot. mg. per lt 85

Confezionamento/ Packing

Castello 750 ML
EAN bottiglia / EAN code x bottle 8027979900126
EAN cartone / EAN code x case 8027979800129
PALLET EPAL-EUR 80 x 120
Bottiglie x cartone / bottles per case 6
Strati x pallet / layers per pallet 5
Cartoni x pallet / cases per pallet 120
Cartoni x strato / cases per layer 24
H PALLET cm 170
H cartoni / case height cm 31
Lung. / case length cm 16
Larg cart. / case width cm 23
Peso cart. / case weight kg 7.2
Peso pallet / pallet weight kg 890

TASTING NOTES

Generous, full-bodied red wine produced from carefully selected grapes, sold two years after harvest production, after careful aging in average sized barrels. The taster's palate will be surprised by the harmony and vigor of this prized "gem" of oenology. Dry wine, with good alcohol content and correct acidity. Durable if stored in proper conditions. Serving temperature: 20° C.