

DIEGO CONTERNO

BARBERA D'ALBA DOC "FERRIONE"

Overview: This wine is made from grapes grown in a plot adjacent to the winery in Monforte d'Alba, which is located to the south-west, about 500m s.l.m. The "Ferrione" fully preserves the characteristics of the Barbera grapes. The wine is aged for 10 months in 500 liter oak barrels so that the acidity and flavor of the classic Barbera can combine to create a fantastic, well-balanced wine.



Grape Varietal: Barbera d'Alba is present in Monforte d'Alba, facing south-west, about 500 meters above sea level on the side of the hill called "Ferrione", where this winery lies.

Soil: The main elements are clay and limestone marl

Training System: Guyot pruning

Average Production: 55hl/ha

Alcohol Content: 14%

Total Acidity: 27.3 g/l

Residual Sugar: 1.6 g/l