

## BARBERA MONFERRATO D.O.C. LA BADIA



**CÉPAGE:** 100% Barbera

**PLANT :**guyot simple

**YIELD:** 63 hectolitres / Ha

**RIPENING:** at least for 4 months in steel

**REFINING:** 2 months

**FERMENTATION TEMPERATURE:** 24- 26°C

**PERIOD OF FERMENTATION:** 6-8 days

**MALOLACTIC FERMENTATION:** after alcoholic fermentation

**BOTTLING PERIOD:** February-March

**ALCOHOL CONTENT:** 13,0% by Volume

**TOTAL ACIDITY:** 6,3

**PH:** 3,30

**AVERAGE ANNUAL PRODUCTION:** 8.000 bottles (750 ml)

**AGING CAPACITY:** 2-3 years