CANTINA DI VICOBARONE
VINI DA UNA TERRA ANTICA E GENEROSA

“ALUDRA” Barbera Colli Piacentini DOC

Soil	Mix of clay and limestone
Grapes Variety	Barbera 100%
Harvest	End of September beginning of October
Vinification	Fermentation with the skins at controlled temperature
Ageing	In oak barrels for 12 months and in the bottle for 6 months
Colour	Intense ruby red
Aroma	Intense aroma of fresh red fruits, strawberries and spices
Taste	Dry, red fresh fruits, persistent
Pairings	Ideal pairing for game, braised meat and seasoned cheeses
Serving temperature	16°-18°C (61°-64,5°F)
Alcoholic grade	13,5%
Total acidity	5.5g/l