



CASCINA IN LANGA

AMALIA

Barbera d'Alba

The Barbera, a typical Piedmont grape, comes from the subzone of Sant'Anna in the town of Monforte d'Alba where it achieves good levels of maturity, concentration and freshness thanks to careful work done in the vineyard.



Barbera d'Alba

Denomination — Barbera d'Alba D.O.C.

Town — Monforte d'Alba

Grape Variety — 100% Barbera

Vineyard Position — 1 ha in the area of Sant'Anna.

Vineyards — Mostly a western exposure and an average altitude of 450m above sea level.

The soil is clay-lime in Sant'Anna area from lequio formation -serravallian/aerly tortonian.

Year of planting — 1998

Training System — Guyot

Planting Density — 5,000 rootstocks/ha

Yield — 60 q/ha

Vinification — The grapes are exclusively selected and picked by hand. The wine ages for around seven months in stainless-steel tank before bottling.

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Località S. Anna, 85 – 12065 Monforte d'Alba (Cn)

Phone +39.0173.789013 – Fax +39.0173.789950

P. IVA 03145870048 – e-mail: info@cascinaamalia.it

www.cascinaamalia.it