



GUIDO MAZZARELLO
Vinicoltori da Generazioni



PIEMONTE D.O.C. BARBERA

VARIETY: Barbera 100%

YIELD OF GRAPES PER HECTARE: circa 120 ql/ha

ZONE OF PRODUCTION:
zones of D.O.C. certification in Piedmont

PERIOD OF MATURATION:
end of September to beginning of October

WINEMAKING:
traditional methods in stainless steel vats
at controlled temperature

COLOUR: a more or less intense red

TASTE: dry, savory, and fresh

ALCOHOL CONTENT: 12,5% ABV

TOTAL ACIDITY: 5,40

RESIDUAL SUGARS: trace amounts

OPTIMUM AGE FOR DRINKING:
wine with average longevity;
drink within three years

SERVING TEMPERATURE: 16°-18° C (61°-64° F)