

A wine grown in young vineyards which give freshness, good acidity and distinct hints of fresh fruit.

# CIABÒT BERTON

MARCO OBERTO LA MORRA



## BARBERA D'ALBA

Denominazione di Origine Controllata

*Fisetta*

- Grape variety: Barbera
- Vineyards: in La Morra
- Position: hill at an altitude of 300 m above sea level
- Soil: sandy-calcareous-clay
- Yield per ha: 60 hl.
- Average age of vineyards: 20-25 years
- Plant density/ha: 4,500 vines
- Annual production: 10,000 bottles
- Vinification: temperature-controlled maceration in steel
- Ageing: in steel
- Alcohol content: 13 - 13.5%
- Acidity: 5.6 g/l
- Cellar life: 3-4 years
- Size available: 0.375 liters - 0.75 liters

Clear ruby red colour with purplish highlights. A fresh, fruity nose with beautiful notes of wildflowers accompanied by a light spiciness. Tasty and full-bodied, it offers persuasive sensations of cherry and blueberry supported by crispness and tanginess.

It perfectly accompanies cured meats, light pasta dishes courses and fresh cheeses.



Azienda Agricola Oberto Marco

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