

BARBERA D'ALBA DOC "CIABOT CAMERANO"

We've devoted several of our sunniest vineyards to the cultivation of the barbera grape, an ancient native variety of southwest Piedmont. In this privileged position, this rustic, humble and vigorous vine offers forth its best fruits.

The grapes, picked fully ripe, **are fermented according to traditional methods**. After aging in Slavonian oak barrels, the wine is passed into the bottle where it continues its evolution. Thanks to its extraordinary characteristics and structure, this wine has an excellent longevity.

Its intense garnet color, clarity, and warm ruby-red reflections are indications of its extraordinary richness and powerful structure. The full bouquet is characteristic, complex and very persistent, the palate austere and warm, and its considerable full body accentuated; the wine's superb balance and harmony are further exalted by sweet tannins.

This wine is perfectly accompanied by **important traditional meat dishes**: it is optimal with braised beef, game and aged cheese.



We suggest a wine glass with a large bowl and long stem.

Variety:	Barbera
Rootstocks:	Kober 5BB – 420 A and SO4
Plant Density:	4,000 plants per hectare
Training System:	Free-standing espalier with "Guyot" pruning
Average Altitude:	La Morra: 380 m above sea level Neviglie: 300 m above sea level
Exposure:	La Morra: South, Southwest Neviglie: Southeast
Soil:	Calcareous, argillaceous, with good magnesium content
Plantation Dates:	1992/2001
Zones:	La Morra and Neviglie
Cultivated area:	3 hectares