



# Barbera d'Alba Doc Le Ginestre

**PRODUCTION ZONE:** the vineyard faces south-south west in the village of Monforte d'Alba, with vines trained on vertical trellises and pruned using the Guyot system. The particularly sun-blessed location and well-drained, marly soil bring out the very best in the barbera grapes grown on this vineyard.

**YEAR OF PLANTING:** 1982

**VINIFICATION:** on the skins, with a submerged cap and daily pumping over of the must; continuation of the maceration for 10-15 days after the alcoholic fermentation; the drawing off and first rackings are followed by the malolactic fermentation and subsequent maturing in oak for a year; several months of ageing in the bottle finally prepare the wine for its release.

**TASTING NOTES:** very intense, vivid garnet red, with slight purplish highlights; clean, expansive, intense nose, with hints of chocolate, cocoa, roses and sweet tobacco; full, round and very well-balanced on the mouth, with a long, spicy finish.



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