



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



i Quattro Conigli Bianchi BARBERA D'ALBA D.O.C.

Obtained from grapes produced in limited quantities in a single vineyard

Harvest (hand-picked): end of September, beginning of October.

Vineyard area: : CANALE

Soil: The soil is of ancient origin, characterized by the 'Rocche' type sandy, friable, ocher. The marls astiane - the middle Pliocene period - that characterize the middle and upper slopes of this area provide an excellent environment for the production of wines austere, but a particularly refined and elegant with floral and fruity notes

Plant density : 4445 Vines / Ha

Average age of vines: 20-30 years

Yield per plant : 2 Kg

Exposure: south-west

Variety: BARBERA

Pressing grapes: grapes are crushed - mechanical.

Fermentation: red vinification with temperature control. Recycled from the bottom to the top at least twice a day .

Yeasts: selected yeasts. Autochthonous

Maceration: 5 - 6 days

Ageing: 18 months in oak barrels Hl. 55th

Alcohol: 14,00 % Vol

Colour: ruby red with purple reflections

Bouquet: fresh and fragrant, fruity when young, with age are exalted the scent of plums and berries.

Taste: dry, full-bodied, well-structured

Serve with pasta, red meat, grilled meat and cheese.

It should be served at a temperature of 16-20°