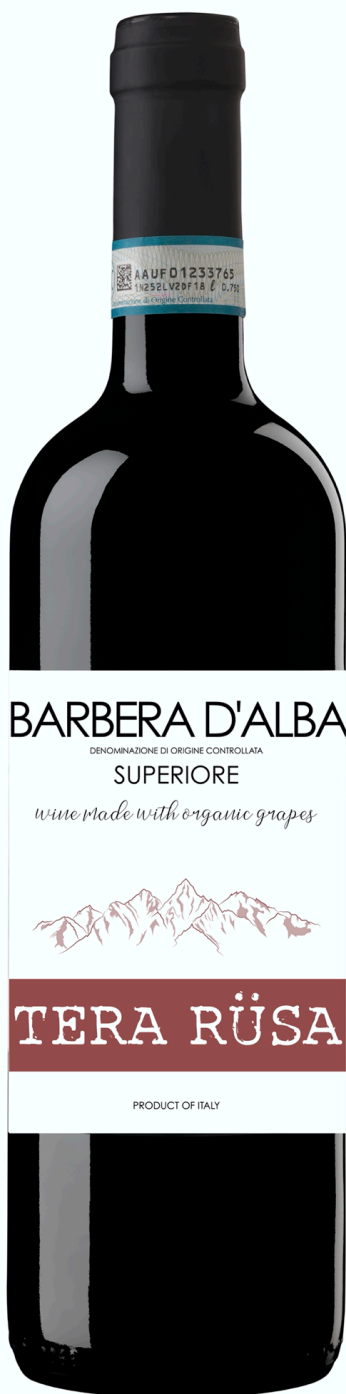


# TERA RÜSA



## BARBERA D'ALBA

DOC

Production area: Neive, Alba

Grapes: Barbera 100%

Exposure: south-west

Altitude: 380 m above sea level

Type of soil: mixed chalky clay

Average age of the vines: 30-40 years

Yield per hectare: 8 000 kg

Harvest: last week of September

Fermentation tank: stainless steel at temperature controlled

Fermentation temperature: 24° C / 75°F

Duration of the fermentation: 10-12 days with frequent pumping over

Tank of aging: stainless steel at temperature controlled

Duration of Aging: 8 months in steel and 4 in bottle

Serving temperature: 16°C / 61°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 10 years

Tasting Impression: Red fruit aromas, ailky tannin, smooth

Meal Coupling: Cheese, pasta, risotto, meat like brasato, chicken

R.M. FAMILY

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