Villadoria

Tardoc Barbera d'Alba D.O.C.

TASTING NOTES

The grapes come from the hills around Alba. The geological conformation of the land and exposure of the selected vineyards result in high quality grapes.

VINEYARD & PRODUCTION INFO

Vineyard location: Alba and Langhe, Piedmont, Italy
Soil composition: Calcareous clay
Vine training method: Guyot
Elevation: 656-1640 FASL
Vines/acre: 4500
Average vine age: 25 years
Production: 60 hl/ha

WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation container: Stainless steel
Maceration technique: skin contact for 10 days
Type of aging container: Stainless steel
Length of aging: max 3 months

TECHNICAL DATA

Alcohol: 13.5% abv
Residual sugar: .5 g/L
Acidity: 5.5g/L

PRODUCER PROFILE

Winemaker: Paola Lanzavecchia
Total acreage of vines: 10 ha
Winery production: Villadoria
Region: Piedmont

FOOD PAIRINGS

A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

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