



## BARBERA D'ALBA DOC

The Santa Vittoria estate is perched on a steep hill on the left bank of the Tanaro river, overlooking the neighboring Langhe and dominating the valley below. Its tower dates back to 1386, and it stands in the eponymous village of Santa Vittoria d'Alba. Here, in soils of marine origin, consisting mainly of sand and calcareous sandstone, vineyards are ideal for producing red wines that are elegant, smooth, and of outstanding prestige. Since 2016, when renowned enologist Giorgia Lavagna joined Santa Vittoria, the winery has vinified, refined, and bottled its prestigious wines in their new cellars in Serralunga d'Alba.

Santa Vittoria Barbera d'Alba is deep ruby red when young, tending towards garnet over time. It has an intense floral and fruity bouquet, with a persistent, full flavor and a velvety texture. Very pleasant one or two years after harvest. The wine's character and personality develop from further aging in the bottle. This wine deserves to be served with big dishes – it is excellent with rich and tasty first courses, meats, and strong cheeses.

GRAPES	100% Barbera
LOCATION OF VINEYARDS	Langhe hills, in high and mid-hillside vineyards
VINE TRAINING	Guyot
SOILS	Compact clayey-marl mixed with calcareous marl
VINIFICATION	Fermentation takes place in steel tanks stainless steel. Malolactic fermentation occurs immediately after 7-8 days in contact with the skins at a temperature of 28-30 degrees.
AGING	It at the end of the winemaking process, the wine is transferred to barrels for aging (approximately 12 months) and subsequently bottled.
ALCOHOL CONTENT	13.5%
OENOLOGIST	Giorgio Lavagna



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