Col dei Venti

Barbera d'Alba DOC

In the Langhe region of Piemonte, enologists Claudio Icardi and Ornella Cordara vinify this Barbera beginning with a long maceration on the skins and daily repeated remontage to guarantee a deep color and fruit intensity. The wine is then raised in new French oak for 18 months.



COL DEI VENTI

Grape varieties Barbera

Altitude 280m ASL

Soil Sandstone with limestone and pebbles

Alcohol 14%

Tasting notes

A wine that is pleasing to the palate in its elegant complexity with a notable spiciness. The bouquet is intense prune and maraschino cherries.





SOPRALTA

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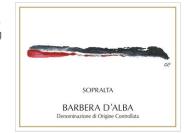




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Organic www.banvillewine.com

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