



FIUMANA Selection

BURC

Colli Tortonesi Denominazione Di Origine Controllata

Barbera Riserva

GRAPE: 100% Barbera grapes.

Barbera variety expresses the character of Piedmont. Thanks to Colli Tortonesi's microclimate and soil it shows its best.

Burc captivates with its intense and deep ruby red color. The aromas are very complex and elegant reminding a blend of cherries, blackberries and redrasberrier. Its palate is full and silky with ripe and soft tannins. The finish is long and refreshing.

PRODUCTION AREA:

District of Costa Vescovato, Vho di Tortona and Viguzzolo

VINEYARD DETAILS:

South, 300/350 mt on see level

SOIL:

Clay and sandy soil.

TRAINING SYSTEM

Guyot with nine buds per plant
4.500 vines per hectar

WINEMAKING DETAILS::

Temperature controlled maceration for 10 days. One year of aging in concrete tanks on its fine lees. 6 months in bottle before release.

