



— Agricola — COLLE RELVEDERE

PIEMONTE DOC BARBERA "SOFIA"

Perfumed, fragrant and fresh, pleasant and easy to appreciate even in summer time, excellent as a daily wine, it is a juicy and delicious Barbera, with scents of strawberry and raspberry.

GRAPE VARIETY: 100% Barbera

SOIL COMPOSITION: South West exposition, 310 m asl. Medium-textured soil characterized by a pebbly surface and deep white marls.

AVERAGE PLANTING YEAR: 2003, traditional Guyot.

HARVEST: Manual, beginning September

VINIFICATION AND AGEING: crushing and de-stemming and fermentation with maceration in contact with the skins at $23\,^{\circ}$ C for 6-7 days. Micro-oxygenation up to malolactic fermentation, followed by 4 months of aging in steel on the fine lees

SOFIA, the daughter of Serena and Marco, hopefully the 5th generation of the cellar. She's a child of great personality, even if she's young. Like our Piemonte Barbera.

