

Alverdi

Barbera Piemonte DOC

100% Barbera

Alverdi is a tribute to Italy's diverse winegrowing regions that offer unique expressions of well-known grape varieties. These approachable styles were designed to suit any and all occasions. The wines embody the esteemed traditions of Italian winemaking and those of Opici Wines' standards of producing high quality wines at an excellent value. The Opici family partnered with some of Italy's largest and oldest producers to create wines that reflect the unique character of each grape.

Tasting Notes:

Barbera grapes are known for their deep, dark red color which is visible in a glass of our Alverdi Barbera DOC. This wine boasts notes of cherry and blackberry, with a long, pronounced finish. Fruit-forward in style, however there are rustic characteristics that make this wine unmistakably Italian.

Vineyards:

Region: Piedmont, Italy
Training Method: Guyot
Soil Composition: Prevalently calcareous-clayey and alternating with layers of white marl.
Elevation: Varying from 100 to 300 meters
Planting Density: 3300 vines/hectare
Exposure: South

Winemaking:

Harvest: Machine harvest in late September
Fermentation: Stainless steel tanks at a controlled temperature of 28 degrees C.
Malolactic Fermentation: Full

Aging:

Wines remain in stainless steel 300 HL vats for 2 to 4 months before being released.

Technical Data:

Alcohol: 12.8%
pH: 3.2
Acidity: 6.0 g/l
Residual Sugar: 9.5 mg/l



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