



LA COSTANZA
1894

ALEXANDER

BARBERA PROVINCIA DI PAVIA IGT

From this grape, the most common black berry in Oltrepò, the “Barbera” borns. The grapes, harvested by hand in our historic vineyards (50 years old), are dirasped, pressed and transferred to concrete tanks where fermentation starts in contact with skins and daily pumping over. After the alcoholic and malolactic fermentation, the wine is stored at a temperature of 15° before being bottled.

Production area:	Castello di Santa Giuletta
Grape varieties:	100% Barbera
Soil type:	Clayey
Vine training technique:	Guyot and spurred cordon
Altitude:	150-200 meters above sea level
Exposure to sunlight:	South-West
Plant Density:	4500 plants/ha
Harvest date:	Second decade of September
Total alcohol content:	12,5% vol (small variations as a function of vintage)
Service Temperature:	18°C

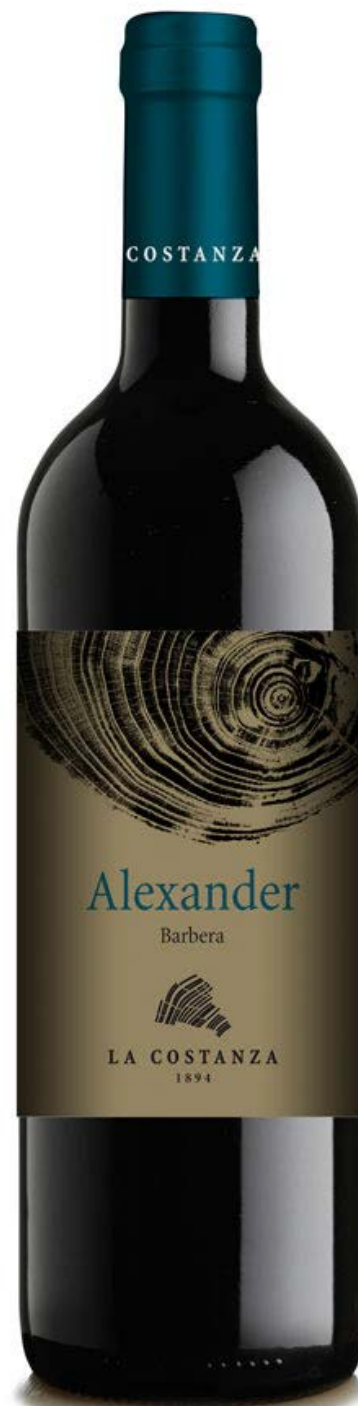
ORGANOLEPTIC SHEET

Strong wine with great structure and body, with intense ruby red color. It has smells of ripe fruit, plum and cherry. With its excellent drinkability, its full and persistent flavor make this wine accompanies typical sausages from our territory, seasoned cheeses and game meat.

PRODUCED AND BOTTLED BY SOCIETÀ AGRICOLA LA COSTANZA DI MASSONE E MONTAGNA – SANTA GIULETTA – ITALIA

PRODUCT OF ITALY

CONTIENE SOLFITI – CONTAINS SULFITES – CONTIENT SULFITES – ENTHÀLT SULFITE



ORGANIC WINE
IT BIO 005 AGRICOLTURA ITALIA

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