



CASTELLO DI CIGIGNOLA

## L'ALA

Barbera  
Provincia di Pavia IGT  
Fermentation by shoot cutting, aged in  
for 10 months in 600L tonneaux



## Barbera

By interrupting the flow of liquids between the vine and the fruit, the ancient technique of shoot cutting induces a raising of the grape and creates a concentrated, intense juice. The drying fruit bathes in sunrays that widen and deepen the aromatic range developed in the skin: the fruity tartness of ripe grape is enveloped by sweet softness.

Classification	IGT Provincia di Pavia
Wine Type	Red still
Grapes	100% Barbera

Alcohol	14,50%
Serving Temperature	16-18°C
Longevity	10-15 years