



“I Quattro Conigli Bianchi” Barbera d'Alba

Canelli, Italy



Wine	: “I Quattro Conigli Bianchi” Barbera d'Alba ‘the Four White Rabbits’
Appellation	: Barbera d’Alba DOC
Grape varietal	: 100% Barbera d’Alba
Area of origin	: Canale d’Alba
Age of vines	: Average age 25-30 years old
Altitude	: 300 – 340 meters above sea level
Soil	: Chalky clay
Harvest	: Late September – early October
Yield per hectare	: 9 tons
Vinification	: Controlled temperature and daily pumping
Aging	: 18 months in oak barrels
Production	: 11,000-12,000
Color	: Ruby red with purple highlights
Nose	: Fresh and fragrant, fruity and young with aging this is enhanced with hints of plum and berries
Taste	: Full dry and well structured
Alcohol	: 14 %
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml



“The Four White Rabbits” is fresh and fragrant in it’s youth. Given time this Barbera d’Alba, is enhanced with hints deep ripe plums and juicy berries. Dry, full and well structured with the perfect amount of oak. ‘Quattro Conigli’ gracefully walks the tightrope between sweet fruit and mouthwatering acidity. A classic single vineyard. Perfect for lasagna, risotto, roasted and grilled red meats with porcini mushrooms, seasoned cheeses, but also serve it with pizza with roasted red peppers and artichoke hearts or a light meal of Minestrone soup.