

**Grape varieties**

100% Barbera from 30-year-old vines, "Ronco Malo" plot

**Origin**

Italy, Piedmont, Canelli

**Soil**

calcareous marls

**Vinification**22 days skin contact in a 50 hl concrete tank, soft pressing,  
alcoholic fermentation with native yeasts, Bottled without  
stabilizing or filtering**Ageing**

24 months in a 50 hl concrete tank on its fine lees

**Characteristics**

Red, Natural, Still, Aromatic and fragrant

**Properties**

Alcohol: 15 %, Ph: 3,59, Residual sugar: &lt;2 g/l

**BERA VITTORIO  
BARBERA D'ASTI  
RONCO MALO**BERA VITTORIO & FIGLI, Canelli

2021 25802 75 CL

**NATURAL**