



Barbera d'Alba

GRAPE VINE: Barbera d'Alba
ALTITUDE: 400-450 m (above sea level)
CAPACITY: 4.000 bottles

VINEYARD: The vineyards have an average 35 years with south and south-east exposure. The cultivation is low Guyot and the soil has a high percentage of tuff and a little percentage of limestone. The production of grapes is an average 5.000 Kg / each hectare.

WINE-MAKING: The grapes are pressed in a soft way. The traditional alcoholic fermentation lasts an average of 5-6 days. The wine is put in barriques (new wood), where it completes either alcoholic and malolactic fermentation. The period of refinement in wood holds 18 months.

The bottling takes place in August and the commercialization starts at the beginning of September.

THE AGING: We suggest to drink it at least one or two months after the bottling. It can be aged.

ORGANOLEPTIC STUDY:

Colour: deep ruby red.

Scent: persistent scent with note of ripe fruit and spice.

To the palate shows a strong body with varietal, marked and smooth notes. The use of wood is moderate and the fruit has note of liquorice, black pepper and pipe.

SERVING SUGGESTION: The wine goes well with pasta with gravy, roast meat, game and cheese.

SUGGESTED TEMPERATURE: 16° - 18° C.