



Barbera d'Alba doc "Luna Nuova"

GRAPE VINE: 100% Barbera d'Alba

ALTITUDE: 400 m above sea level

CAPACITY: 3500 – 4000 bottles

VINEYARD: The vineyards have an average of 30 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 are approximately 7000 -8000 each hectare.

WINE-MAKING: The grapes are pressed in a soft way. The traditional alcoholic fermentation lasts from 5 to 6 days. The wine is put in steel vat and it is refinement until to April – May. The bottling happens in the month of May and the commercialization happens at the beginning of June.

THE AGING: We suggest to drink at least 1 months after the bottling.

It can be aged for 1-2 years. We prefer to advise it young because the characteristics of fruity and freshness are remarked and the wine is "likeable and cheerful"

ORGANOLEPTIC STUDY:

Colour: deep ruby-red

Scent: ripe fruit (cherry and plum)

Taste: strong body with marked varietal and soft notes, where mainly the fruit prevails. In closing it appears warm and smooth with an aftertaste of soft fruit (currant and cranberry).

SERVING SUGGESTION:

VING SUGGESTION:

The wine goes well with pasta with gravy, roast meats and cheeses.

SUGGESTED TEMPARATURE: 16°- 18° C.

NOTE: "Luna Nuova" (New Moon) is a fantasy name, but always the moon is linked to the world of the wine. Under the lunar phases the wine makers choose the best moments in order to carry out pruning, treatments, wine decanting and bottling.