



Barbera d'Alba

Doc

VINE & VINEYARD

This selection comes from at least 20 years old vineyards facing south/south-west grown as a classic Guyot.

HARVEST & WINE-MAKING

Grapes are selected and harvested manually at the beginning of October in small boxes; once removed the grape stalks, they ferment at a controlled temperature in stainless steel containers for 10/12 days.

SERVING TEMPERATURE 14°- 16° C

ALCOHOL CONTENT ~ 13 / 14,0 % vol.

AGEING ~ 2 / 5 years

RIPENING & REFINING

After fermentation, the wine rests 18 months in stainless steel containers; after being bottled in late summer, it refines several months in the bottle.

ORGANOLEPTIC FEATURES

Colour: ruby-red with strong violet nuance
 Nose: winy flavour with fruity notes of cherry and raspberry jam and spicy notes of black pepper. Mouth: smooth, full, sapid, warm and a little exuberant. The back taste matches flavour sensations.

PAIRING

/ Risotto with beef sausage
 / Pork filet
 / Meat agnolotti