

BARBERA D'ALBA D.O.C.

GRAPE TYPE

Barbera

PRODUCTION AREA

Production area of Barbera d'Alba D.O.C.

HARVEST

Manual, first half of October.

WINE-MAKING PROCESS

Destemming and fermentation in stainless steel vats for about 10-12 days.

AGEING

After malolactic fermentation, the wine is refined partly in Slavonian oak casks and partly in stainless steel vats. Refining continues in the bottle after this time.

PAIRINGS

The Piedmontese wine par excellence on everyday tables, it is a pleasant all-round wine, the perfect accompaniment for appetizers and cheeses, first courses and white and red meats second courses.

SERVING TEMPERATURE

16°-18°C

FEATURES

The colour is ruby red with violet tinges.

The bouquet has good intensity and persistence, winy expression of fruit and vegetables.

The palate is dry, with good acidity and very delicate, almost imperceptible tannins.

The recognizable olfactory sensations and good balance of all components make this wine particularly pleasant.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

14% vol. (varies depending on vintage).

ALLERGENS

Contains sulfites.

