



BARBERA D'ALBA

Denomination of origin: Barbera d'Alba doc.

Varietal: 100% Barbera.

Production zone: vineyards planted during the 1970s in the municipality of Barbaresco.

The vineyards are east and south-east facing.

Cultivation: the Guyot method is used with strict summer pruning. Integrated pest control is employed in order to reduce environmental impact.

The harvest is late, between the end of September and beginning of October.

Vinification: red vinification is performed with maceration on the skins for seven to eight days. Fermentation takes place in steel vats at controlled temperatures of from 25°C to 27°C.

Ageing: the wine is aged in small, 1000-litre oak barrels for twelve months. Following this, it is aged for a further three months in steel vats before bottling.

Bottle ageing lasts for two or three months before sale.

Alcohol content: 14,5%

Organoleptic characteristics: this Barbera d'Alba has a lively, ruby-red colour and an elegant, intense and vinous perfume with fruity notes containing blackberries and plums. In the mouth, it is full and warm, with good structure and acidity and a full body. The aftertaste is long and fruity.

How to taste Barbera d'Alba: serve at 14°C to 16°C matched with cooked salamis, boiled beef, stews and medium-aged cheeses. If carefully stored, this wine is perfect for consumption up to seven or eight years from harvesting.