



Barbera d'Alba

Denominazione di Origine Controllata

DENOMINATION: Barbera d'Alba D.O.C.
AREA OF PRODUCTION: Neviglie
VINES: Barbera
ALTITUDE OF VINEYARDS: 400m. a.s.l.
TYPE OF SOIL: Calcareous clay
EXPOSURE: South/West
NR. OF BOTTLES PRODUCED: 26 hL - 3450 bt.
VINIFICATION: With maceration of 12 days
AGEING: Steel for 6 months

ALCOHOL: 14% vol.
TOTAL ACIDITY: 6,5 g/L
RESIDUAL SUGAR: 0,3 g/L

COLOR: Ruby red with violet highlights
SMELL: Fruity and strong
TASTE: Structured, strong, and balanced
PAIRING: Suitable for the whole meal, perfect with meat



A Barbera with a bright rubin color intensified by purple nuances - its clarity is mesmerizing when it swirls in the chalice. To the nose it is fruity, pervaded by underbrush fruit and cherry scents, and into the glass it brings all of the freshness of a young wine with an intense and strong flavor. It is characterized by harmonic and fruity sensations which recall freshly picked grapes. This wine stands out for its delicate structure, well balanced by the typical acidity of its vineyard. Such a union creates a wraparound rush of pleasant freshness on the palate.

The recommended serving temperature is between 15 ° C and 18 ° C.