

BARBERA D'ALBA D.O.C.

Wine: structured red wine

Grape variety: 100% Barbera

Alcohol: 13.5%

Total acidity: 5.5 g/L

Production Area: the grapes used for the production of this wine come from the vineyards of good slope, excellent exposure and quality of soil, located exclusively in commune of Castellinaldo.

Growing method: low guyot system on predominantly clayey calcareous soil, alternated by layers of red sand

Harvest: beginning October

Vinification: soft pressing and de-stemming of hand-picked grapes; fermentation at controlled temperature of 30°-32°C, maceration for 8 days with punching down the cap and pumping over

Ageing: 6 months in stainless steel tanks, 3 months in bottle

Availability: 9 months after harvest

Organoleptic features: deep ruby red colour, lively and brilliant, fresh and intense perfume with scents of fruit and delicate spiciness, warm and robust taste, pleasant and harmonic.

Best served at 16-18°C

Food match: important first courses and main courses of meat