

## **BARBERA D'ALBA D.O.C.**

**Wine:** structured red wine aged in barriques

**Grape variety :** 100% Barbera

**Alcohol :** 14%

**Total acidity :** 5.5 g/L

**Vineyard :** La Marchesa in Castellinaldo

**Age of vineyard :** 38 years old

**Yield per hectare :** 45 ht/ha

**Exposure :** south

**Soil :** medium mixture with sandy marl and calcareous veins

**Harvest :** mid-October

**Vinification :** soft pressing and de-stemming of hand-picked grapes; maceration of grapes for 8 days at 30 degrees with punching down the cap and pumping over

**Ageing :** 12 months in French oak barriques , 6 months in bottle

**Availability :** 24 months after harvest

**Colour :** intense ruby red hue with garnet reflections

**Bouquet :** very delicate scent of vanilla with clean sensations of ripe fruit and raspberries. Hints of blackberries and blackcurrant

**Taste :** soft and warm taste, on the whole very balanced and persistent with sensations of licorice, leather and tobacco

**Best served at 18°C**

***Food match:*** main courses with red meat and game, excellent with roasted and braised meat