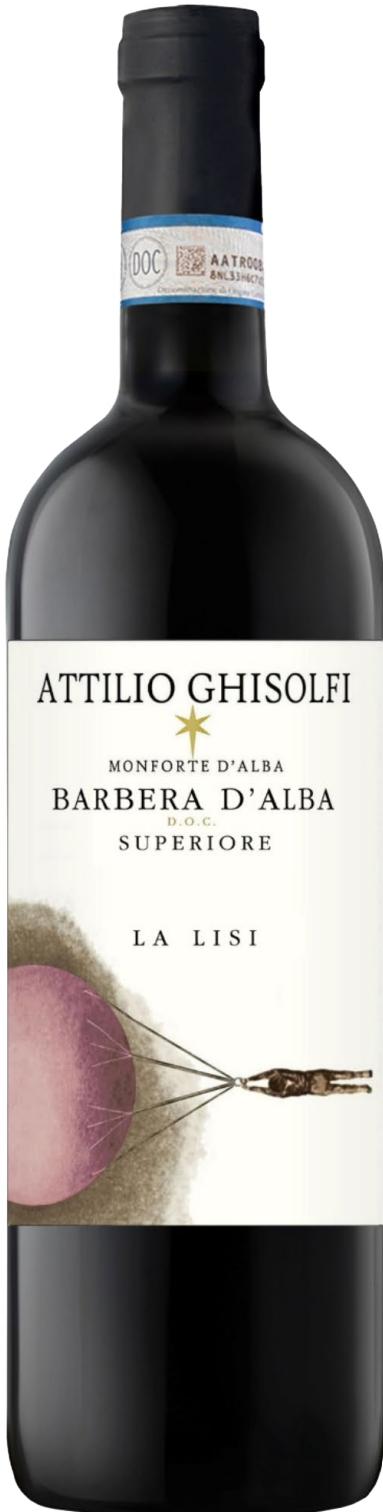


# ATTILIO GHISOLFI



MONFORTE D'ALBA



## WINE DATA

### Producer

Attilio Ghisolfi

### Country

Italy

### Region

Piedmont

### Wine Composition

100% Barbera

### Alcohol

14.5%

# ATTILIO GHISOLFI BARBERA D'ALBA SUPERIORE LA LISI

## DESCRIPTION

Barbera d'Alba Superiore La Lisi is an intense ruby red color with garnet reflections. It has a nose that is fruity, vigorous and fragrant, with notes of raspberries and other berries. A pleasant, savory, and balanced wine that is fresh and fruit-filled, from bouquet to palate.

## WINEMAKING

Obtained from Barbera grapes produced in the vineyards located in Monforte d'Alba (Visette area). These grapes come from west/northwest-facing vineyards that are approximately 350 to 400 yards in altitude. After harvest, the grapes underwent cold maceration for 36 hours, followed by 7 days of maceration at cold temperatures. Fermentation took place exclusively with indigenous yeasts. Ageing was conducted over 12 months in small barrels, followed by a few months bottle-aging at a controlled temperature of 59 F (15 C).

## SERVING HINTS

Suggested serving temperature of 60.8 F (16 C). This wine is great accompaniment to red and white meats, pastas and other Italian dishes, and a variety of cheeses.