



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Vine-variety: Barbera

Production area: vineyards facing East and West

Altitude: about 300 metres above sea level

Soil: white tuffaceous marl

Vineyards: average age 30 years

Raising: The vines are grown using the freestanding espalier system with Guyot pruning

Production per vine: 2 kg

Production per hectare: 4500

Harvest: manual; first ten days of October

Winemaking process: after a careful selection at the harvest, the grape is crushed and fermented in stainless steel basins at approximately 25° C. When the alcoholic fermentation is completed, it is racked, in other words the grape marc is removed. It is then transferred several times to obtain a clear wine

Storage: after a few months in stainless steel wine jars, it is aged in slavian oak barrels of an average capacity from 30 to 50 hl

Ageing in bottle: a few months

Alcohol: 13,5%-14% by vol.

Colour: bright ruby red with full tones and purple hues

Aroma: fruity hints (if still young) harsh aroma (when it matures) with blackberry and jam tones

Flavour: full with acidic traces that emphasize its scent and freshness

Matching: with some soups (onions and vegetables), fowl in aromatic sauces, grilled red meat, eel, cod and stock fish, medium-seasoned cheeses

Recommended temperature: 16°-18 °C