



Barbera d'Alba D.O.C.



Grape-variety: Barbera 100%

Vinification: The process is the same as is followed for Barbera d'Asti DOCG. Grown in the Alba area, the grapes are picked towards the end of September, and ferment on the skins for 7 to 10 days. The entire winemaking process takes place in stainless steel, showing how wines made from the same variety can differ depending on the climate and the soil.

Alc. by vol.: Varies between 13.5% and 15.5% depending on the vintage.

Tasting notes: ***Colour:*** very intense ruby red with purplish highlights.
Nose: : intense and flowery; reminiscent of roses, but at the same time spicy.
Taste: well-balanced, elegant, not tannic, with a long finish featuring cherries and berries.

Pairings: Its balance makes it a good match for any dish; especially recommended with fresh, easy food.