

BARBERA D'ALBA DOC

2018



A classic Barbera with intense scents of sour cherry, fresh and enjoyable on the palate. Its full-bodied structure is well balanced by the characteristic acidity of the Barbera grapes, creating a wonderfully juicy feeling in the mouth. Its vibrant fruit is combined with spicy notes. An excellent wine with a great balance, that can be easily paired with a wide variety of dishes

GRAPE - Barbera 100%

SOIL TYPE - Mix of limestone and clay

PRODUCTION - 22,900 bottiglie

DATE OF HARVEST - Mid to late September (28th/29th in 2018)

WINEMAKING - Maceration for 5-6 days at 26°C (79° F)

AGING - Partial aging in French oak barrels

ALCOHOL - 14,30% by vol.

ACIDITY - 5,60 g/l

LONGEVITY - From 4 to 8 years

TASTING NOTES - Deep ruby red color with purple highlights. The aroma is very fruity, with plum and marasca cherry notes. On the palate, the fruity flavor becomes even more intense, underlining the typical freshness of Barbera, and opens up to fine spicy notes, due to its fining in barrels

FOOD PAIRINGS - Very balanced and pleasant drink on its own, it pairs well with a wide variety of foods. Excellent with traditional Italian dishes, such as pasta and risotto, perfect with salami, cheese and poultry, as well as vegetables. It will reveal its great pairing potential with food specialties from all over the world, including some fish or seafood dishes

SERVING TEMPERATURE - 16°C | 60°F

SIZE - Bottle 0.75 l