

## BARBERA D'ALBA

---

### BARBERA D'ALBA DOC

The wine is made from Barbera grapes harvested in our vineyards in Piobesi d'Alba, on the hillside opposite the winery. The soil is typically sandy with a good presence of limestone and clay. Vinified with maceration for about 10 days, it is racked off and left to rest for 6 months in a stainless-steel tank. This is followed by bottling and subsequent ageing in the bottle for about 12 months.

**Sensory profile:** a deep ruby red colour with a violet note.

The aroma is fine and complex, with notes of ripe red fruits, violet and Marasca cherry. Velvety, elegant, savoury and well-balanced in the mouth, with good acidity in a rich, persistent finish.

**Suggested pairings:** excellent with appetizers, pasta, roast beef, barbeque, fresh and medium-ripe cheeses.

**Recommended serving temperature:** 16-18°C

