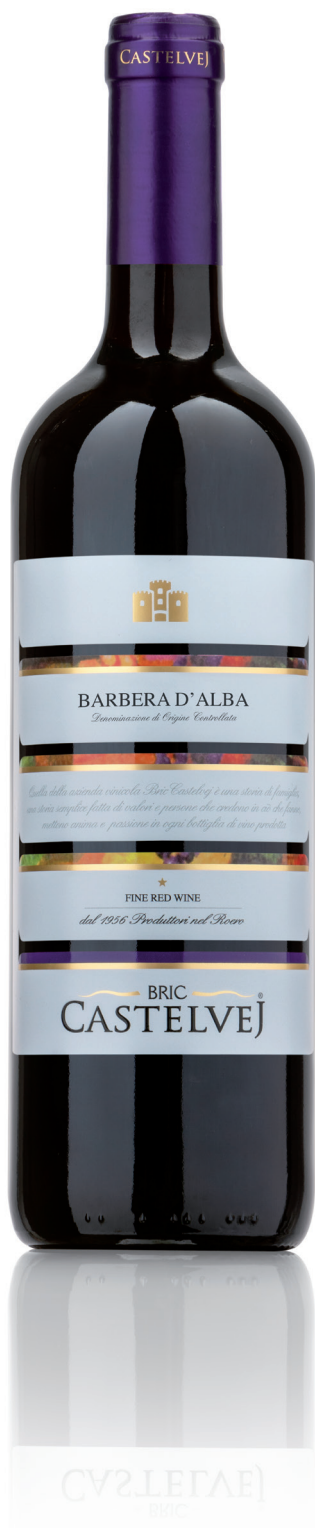




dal 1956 Produttori nel Roero

Barbera d'Alba

Denominazione di Origine Controllata



Variety: Barbera 100%

Location of vineyards: Canale d'Alba

Soil: clay and calcareous

Harvest: late September-early October

Winemaking: large wooden barrel

Format: 75 cl.

Serve at: 18/20°C

Vinification: Maceration takes place in steel fermentation tanks, which are temperature controlled during the fermentation process, lasting about 7 days.

Then, the wine rests in oak barrels, where the malolactic fermentation takes place. After malolactic fermentation, the wine remains in the oak barrels until it is bottled.

Sensory Profile: It presents elegant notes of red fruit and the complexity of the large barrel notes is in delicate highlights. The rare finesse and beautiful harmony with pulp and acidity in excellent balance fascinate in the mouth.

It pairs well with meat dishes; it prefers soft, fat and not too seasoned cheeses.

