

Barbera d'Alba DOC



Region: Piemonte

Varietal: 100% Barbera

Vineyard: Family-owned hillside vineyards since 1969 located on the "fine red line" "FIL RUS" of Langhe (San Rocco Seno d'Elvio) and Roero (Guarene) districts.

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 250-400 feet above sea level

Total Production: 3900 cases

Vinification Process: Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 20°C for 7 days. The wine rests in stainless steels vats for 6-8 months. After bottling, the wine is aged in the cellars for 3-6 months and then released.

Alcohol Content: 14%.

Residual Sugar: 3g/liter

Color: Intense ruby red.

Bouquet: Fragrant scent of cherry, blackberry and plum.

Tasting Notes: Notes of blackberry jam, wild strawberry with spicy overtones.

Food Pairing: Perfect with all pasta dishes, grilled meats, and cheeses.

Ageing: 3-5 years

Serving Temp: 68°F (20°C)

UPC: 783655006275



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