

# 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.

**S.Q.N.P.I:** Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

**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