



BARBERA D'ALBA D.O.C.

CLASSIFICATION

Red wine Barbera d'Alba D.O.C. from Piedmont

PRODUCTION AREA

Located on the right bank of the Tanaro river in the hilly district of Alba.

GRAPE VARIETY

100% Barbera

PICKING TIME

The harvest usually take place in the first 15 days of October

METHOD OF PRODUCTION

Alcoholic fermentation with maceration on the skins for up to 10 days.

% OF ALCOHOL (by volume)

13,5% vol.

TASTING CHARACTERISTICS

COLOUR

Bright ruby red with notable purple reflections

BOUQUET

Intense, vinous, delicately fruity and fragrant

TASTE

Dry, lightly tannic, lively that becomes fuller and more balanced with age

SERVING TEMPERATURE

16° - 18° C.

BEST WITH

Ideal with the entire meal, from appetizers to cheese, passing through the first and second plates of white and red meat.



*Barbera
d'Alba*