

# TERRE DEL BAROLO

## BARBERA D'ALBA DOC



**Varietal:** 100% Barbera

**Growing locations:** Municipalities in the Langhe area

**Soil:** calcareous clay

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** first half of October

**Maximum yield:** 10 tons/ha

**Vinification:** destemming and crushing; alcoholic fermentation and 3-6 days on the skins at a controlled temperature (24-26°C)

**Malolactic fermentation:** complete

**Ageing:** 3-4 months in stainless steel prior to bottling

### TASTING NOTES

**Color:** intense ruby red with purple hues

**On the nose:** fruity and flowery notes (blackberry, cherry, roses)

**On the palate:** medium-bodied with nice acidity and excellent drinkability

**Alcohol content:** 14% vol.

**Serving temperature:** 18-20°C.

**Cellar life:** ready to drink

**Food/wine pairings:** pasta dishes, tasty soups, mixed boiled meats, cold cuts, and fairly fresh soft cheeses.