

TERRE DEL BAROLO



BARBERA D'ALBA DOC

Varietal: 100% Barbera

Growing locations: as indicated in the production specifications

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: 13,5% 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