



BARBERA D'ALBA DOC

Intense notes of blackberry, black cherry fruit and spice mingle in a closely-woven texture that combines great fruit character and crisp freshness, culminating in a long finish.

Region: Piedmont, Italy
Appellation: Barbera d'Alba DOC
Grape: 100% Barbera

Vinification: Fermentation in stainless steel tanks. The must ferments on the skins at controlled temperature for ten days.

Aging: Aged for six months in large Slavonian oak casks.

Color: Deep purplish red with shades of garnet
Aroma: Perfume of red berry fruit and vanilla.
Palate: Warm, soft and harmonic with great length and depth of fruit.

Serving suggestions: Enjoy with grilled meats, roasts and a variety of cheeses.

Alcohol: 13.5%

