

BARBERA D'ALBA DOC

VARIETY: 100% Barbera

ALCOHOL CONTENT: 14% vol

B.C. TOTAL: 6 g/l

SERVING TEMPERATURE: 18 °

COLOR: ruby red tending to garnet with aging

BOUQUET: vinous, intense, pleasant

TASTE: full-bodied, harmonious, pleasantly sour

DESCRIPTION: this wine is left to mature 1 year after the harvest, followed by 3 months of aging in the bottle. The longer maturation compared to Dolcetto makes it a more complex wine, with a notable aging potential. The pleasant touch of acidity that is its own, makes it particularly pleasant to drink in combination with meat dishes such as braised meats, roasts, which enhance the quality of this wine to the maximum. It has an aging potential of 8-10 years

STORAGE: bottle laid down in a cool and dark place, away from excessive noise and vibrations at a constant temperature of 15 degrees

