

# BARBERA D'ALBA D.O.C.



*Grape variety: Barbera Alba*

*Production area: La Morra (CN) – Piedmont*

*Vineyard elevation: about 350 - 450 m*

*Soil type: deep clay and limestone; south to southeast-facing*

*Training system: classic Guyot*

*Maximum yield per hectare: 100 quintals*

*Vinification: maceration on skins for about 15 days in stainless steel*

*Elevage: 12 months in large casks*

*Colour: deep ruby-red with garnet highlights*

*Nose: notes of raspberry and sour cherry*

*Palate: dry and full-bodied with balanced tannins*

*Alcohol: 13% by volume*

*Pairings: ideal with main courses, succulent roasts and a variety of first courses, including soups*