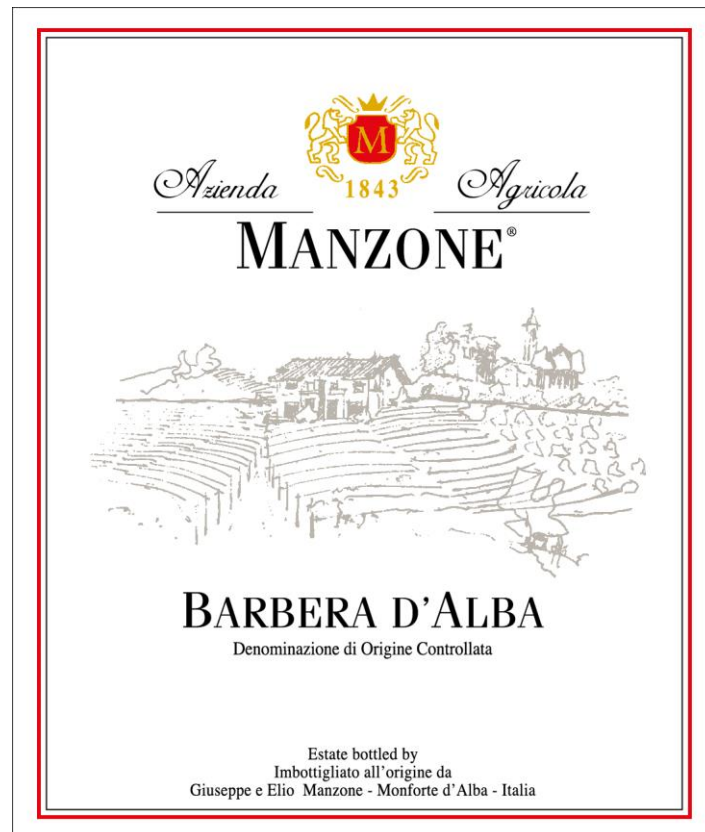


# Barbera d'Alba D.O.C.



## Special origin

from the vineyard "Barilòt", in the commune of Monforte, with a south/west exposure, an average altitude of 400 metres a.s.l. and a clayey limestone soil

## Grape harvest period

between the end of September and the beginning of October

## Wine making

the wine making starts with a light pressing of the grapes putting to one side the grape stalks; then occurs the maceration which lasts for 8/10 days, together with a precise control of the temperature

## Maturation

after the drawing off the wine matures for 18 months in big Slavonic oak casks

## Refinement

the bottling takes place in August, two years from the 1st January after the grape harvest, and there the wine ages for at least 3/4 months

Towards the market: the wine will be ready for the market by November after two years from the harvest

## Availability

bottles

## Organoleptic Characters

well structured wine that presents brilliant tones, deep ruby and purple red, a bouquet with fruity and spicy hints reminiscent of rose, plum, cinnamon and vanilla; its taste is dry, full-bodied, with a well-balanced structure

## At table

red meat starters, mature salted meats, tasty first course dishes, second course dishes of white meat and red braised or stewed meat, highly savoury cheeses