

# BARBERA D'ALBA DOC



“ A Langa red par excellence. **Barbera**, one of the best expressions of our territory, our vineyards and our family tradition. Simple and perfect

## PRODUCTION ZONE

East and west-facing vineyards located in San Rocco Seno d'Elvio (Alba).  
Elevation: 300 metres above sea level

## GRAPE VARIETY

Barbera

## VINIFICATION

Freshly-harvested grapes are destemmed and crushed.  
Fermentation is spontaneous in stainless steel tanks at 24°-25° C  
The wine is racked after about a week.  
Malolactic fermentation in steel tanks is spontaneous.  
The wine is cold-stabilised. The wine is bottled in April and then bottle-aged for about 9 months.

## WHEN

Mouth-wateringly crisp:  
it won't stay long in the cellar,  
nor in your glass.

## CLASSIC PAIRING

Perfect with onion soup and medium-aged cheeses—we suggest  
Ossolano, Taleggio or Bettelmatt.  
An impeccable union with tongue in sauce.



## VINES AND SOIL

2 hectares: vines of approximately 30 years of age on  
Lequio formations (grey marl alternating with sand layers)



## HARVEST

Hand-picked in the first ten days of October



## PRESENTATION

Available format: 0.75 l  
Alcohol content 12.5%-14% by volume depending on the vintage  
Dense shades of ruby-red with crimson highlights.  
Fruit notes when young; blackberry and jam notes develop  
as the wine peaks. Full-bodied, with a tart edge accentuating its  
fragrance and freshness.



## HOW

Store in dark, dry place, at a constant temperature below 20° C.  
Serve at 16°-18° C; swirl and oxygenate the wine in a large glass  
to concentrate the nose.



## UNUSUAL PAIRING

A succulent creamed salt cod? Try it with an exotic Moroccan  
cous cous. And with dessert... dark chocolate with 100% cocoa  
(so pure cocoa).



**ADRIANO**  
MARCO e VITTORIO

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