

BARBERA D'ALBA DOC



Barbera, together with Dolcetto, are the pillars of the history of Langhe: without them, we wouldn't be here. This wine is dedicated to nonno **Renzo**, Luciana's father and guardian of ancient Piedmontese knowledge. He has always given us valuable advice on working the vines and much more besides.

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.



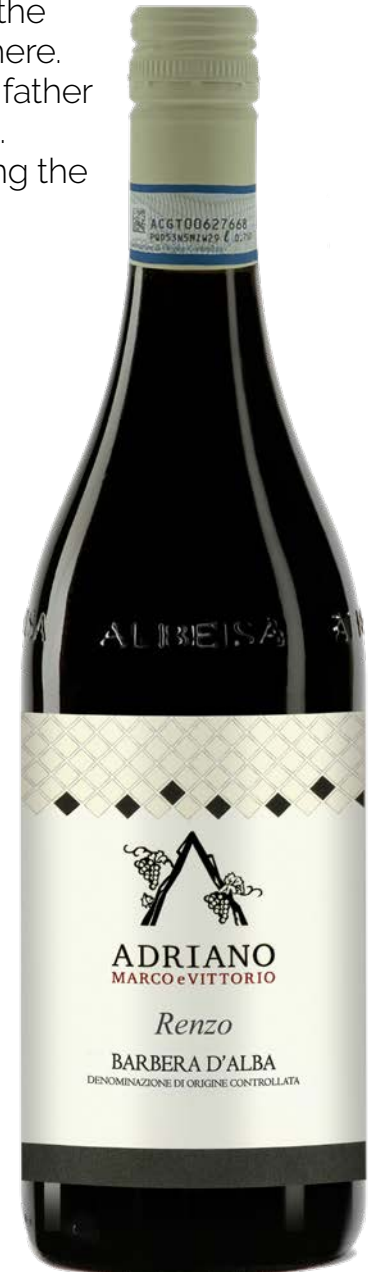
HOW

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).



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