

# BARBERA D'ALBA DOC



## TASTING NOTES

Barbera is a ruby-red wine with violet hues. The nose is intense and distinctive with aromas of blackberry and plum and spicy notes reminiscent of cinnamon and green peppers. On the palate, the wine is full-bodied and well-rounded, with some sour notes which are typical of this wine. Persistent and pleasantly dry, Barbera discloses sweet and soft tannins. The sour freshness gives it a long lasting finish.

## HISTORY AND FACTS

Barbera is a local Piedmontese vine presenting red and stretched berries. It has been cultivated in the territory of Langhe for many centuries. The name "Barbera", which origins are unclear, appeared for the first time on the Piedmontese land register in 1514.

## THE LABEL

The fleshy and feminine lips meet and crash with their light blue color. Is it a feminine or a masculine name? It is a vine that recalls a curvy woman, but it is also a wine appreciated by men. We can find its sexual ambiguity also in its well-rounded and complex structure. The high, whistled notes express the high acidity typical of Barbera. In the poem, elegant violins melodies and intense perfumes narrate the persistence of an unforgettable wine.

## PRODUCTION ZONE

The grapes come from Guyot-trained vines located in different areas of Langhe and Roero. The soils are rich in compact clay marl alternating with calcareous marl.

## VINIFICATION

The hand-picked grapes, after a delicate crushing, are vinified following the traditional method. The fermentation in temperature controlled (28-30°C) stainless-steel vats, during which the must is together with the skins, lasts about 8-9 days. When the fermentation ends, the wine goes through a spontaneous malolactic fermentation which lasts throughout the end of November. Afterwards, it is aged for few months in steel vats in order to reach the perfect ripeness before being bottled during spring time with waning moon.

## SERVING SUGGESTIONS

Serve at 16°C in middle-size glasses. It pairs well with salami, meat starters, stewed rabbit and poultry meat, pasta dishes topped with meat sauce or sausage, grilled red meat, as well as medium-ripened cheeses.