



BARBERA D'ALBA

Product name: BARBERA D'ALBA DOC

Grape Variety: 100% Barbera

Growing Location: Madonna di Como (Alba)

Vineyard Position: East, North – East; 400 mt. a.s.l.

Soil: calcareous and clayey marl

Wine training system: guyot

Planting density: 4.000 plants/ha

Grape harvest: second and third decade of September

Serving temperature: 18°C

Technical Profile

Following a manual harvest of Barbera grapes in our vineyards in Madonna di Como (Alba), in the cellar the grapes are destemmed and pressed. This is followed by a spontaneous fermentation in large concrete tanks, at a temperature between 22°C and 28°C for about 10 days. This is followed by a soft pressing and ageing into large oak barrels for 4 months and subsequent passage in stainless steel tanks. Then 3 months of aging in bottle.

Tasting notes

Ruby red color. Fresh red fruits and spicy hints on the nose. On the mouth softness, fragrance and fresh acidity.

Perfect pairing

Barbera d'Alba goes well with cured meats, stuffed onions of the Piedmontese tradition, first courses with meat. Traveling in Europe in Spain with *Valencian paella*. In France *Savoyard fondue*, *croque monsieur* (sandwich of cheese and cooked ham). In Armenia, *khovradz* (skewers of grilled meat with rice). In Greece the *Moussaka* (tasty dish of minced meat and aubergines). Going to Japan we can combine with meat and fish cooked according to the *tataki method*. In Thailand, on the other hand, *pad thai* (grilled pasta with eggs and spices).

