

# Barbera d'Alba doc



**Wine name:** Barbera d' Alba

**Varietal:**Barbera

**Area of production:** La Morra

**Bottles produced:** 10.000 / 12.000

**Age of the vines:** from 10 to 30 years old

**Soil composition:** calcareous but also very sandy

**Exposition:** various, south-east, east

**Grape yield per hectare:** 5 tons per hectare

**Vinification:** Maceration on the skins for approx. 3/4 days in rotary fermentors with temperature control , short passage in used French barriques for 5 months

**Colour:** Ruby red with violet reflections

**Sapore:** caldo, pieno, morbido, una giusta acidità, lungo finale di frutti rossi

**Taste:** warm, full bodied, with the right acidity, nice long taste of dark red fruits

**Nose:** Aromas of violets and black cherry

**Serving suggestion :** antipasto, pasta course, fatty cheese and salami

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