

BARBERA d'ALBA UGO LEQUIO

It is produced with strictly selected Barbera grapes coming from vineyards of the Gallina” nearby the village of Neive, a very special area famous for the richness and complexity of its wines. Vineyards towards south. Yield of wine: 600 – 650 litres/hectares.

WINEMAKING

Fermentation takes place in temperature controlled stainless steel tanks for 8 – 12 days of maceration.

REFINING

The aging takes place in oak barrels containing 2500 litres and lasts for 20 months. Bottle aging lasts for 4 – 6 months.

FEATURES

It has an intense ruby colour with a tendency to pomegranate. It continues with a hint of fruits, strawberries, cherries and sweet cocoa. From the beginning the flavour is full-bodied but delicate at the same time.

SERVING AND PAIRING

Good with several dishes: first courses, roasted and boiled meat, seasoned and spicy cheese. The proper wine for meditation after a reasonable maturation. To be served at the temperature of 63/64 °F.

