



BARBERA D'ALBA 2015

VINEYARDS

65% La Morra
35% Verduno

GRAPE VARIETY

100% Barbera

HARVEST TIME

22th/29th September

FERMENTATION

8 days at 28°

AGEING

4 months in big Salvonian oak casks : 75% new oak, 25% old oak
4 months in bottles

BOTTLING PERIOD

July

BOTTLES PRODUCED

56.000

CHARACTERISTICS

- deep ruby red colour with violet nuances
- complex, intense bouquet of blackberries, plums, fruit jam and spices
- round, harmonious, complex palate full and ripe but fresh and tasty at the same time
- remarkably classy wine endowed with finesse

TRY IT WITH

Excellent with soups and pasta courses, red and white roasted meats, game and strong cheeses.