

VINTAGE 2021

## Barbera d'Alba DOC

Wine that has a brilliant ruby red color, the nose has hints of fresh spices, but also red fruit, crisp apple, on the palate thanks to its nice minerality is fresh but is also mitigated by the passage in barrique that makes it soft and delicate, hints of pepper and light vanilla notes, persistent finish and excellent length.

An excellent wine to pair with meat dishes of a certain fattiness, such as roast veal, roulades or even braised meats, cured meats and medium-aged cheeses.

After harvesting, which takes place around the end of September exclusively by hand, the grapes are softly pressed, the must is left in contact with the skins for a few hours, then fermented in temperature-controlled steel vats, then aged for a period in steel and a period in barriques.

### Base information

**Region:** Piedmont

**Alcohol content:** 13.5%.

**Capacity:** 75 cl.

**Grape varieties:** 100% Barbera

**Aging:** in steel tanks and barriques

**Serving temperature:** 16°–18° C

**Pairings:** meats, cured meats, cheeses  
**Vintage:** 2021 vintage



