



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

CASTELLINALDO

Barbera d'Alba D.O.C.

Technical Specifications

- **Grape Variety:** 100% Barbera.
- **Sustainability:** Sustainable cultivation following the SQNPI (National Quality System for Integrated Production) protocol.
- **Vineyard Location:** Municipality of Castellinaldo d'Alba.
- **Vinification:** Rigorous selection of clusters with a small percentage of grapes slightly withered on the vine. Long maceration on the skins with frequent pump-overs and *delestage* in stainless steel tanks at 24-26°C to ensure maximum extraction of noble phenols.
- **Aging:** Matured in *tonneaux* for at least two years, followed by final refinement in the bottle for a minimum of 8-10 months.
- **Alcohol Content:** 15% Vol.

Sensory Profile

- **Appearance:** Vivid and intense ruby red with violet reflections, tending towards garnet after long aging.
- **Bouquet:** Dominant notes of ripe fruit, including plum, cherry, blackberry, and red fruits in general, complemented by subtle spicy hints from the *tonneaux*.
- **Palate:** A vigorous, important, and structured wine with notes of extraordinary silkiness. A balanced symphony of acidity and body with a velvety overall harmony. Dry, harmonious, and very persistent.

Service & Pairing

- **Serving Temperature:** 16-18°C.
- **Food Pairings:** Traditional regional dishes, red meats, furred and feathered game, and aged hard cheeses. Also excellent as a "meditation wine" at the end of a meal.
- **Longevity:** 10-12 years.

