



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

BARBERA D'ALBA D.O.C.

Technical Specifications

- **Grape Variety:** 100% Barbera.
- **Production Philosophy:** Sustainable cultivation following the SQNPI (National Quality System for Integrated Production) protocol.
- **Origin:** Vineyards located in the municipalities of Castellinaldo and Guarene.
- **Vinification:** 7-day maceration on skins in stainless steel tanks at a controlled temperature of 28°C.
- **Aging:** Maturation in large French oak barrels, with final refinement in the bottle.
- **Alcohol Content:** 14.5% Vol.

Organoleptic Profile

- **Appearance:** A very bright and intense ruby red with significant violet reflections.
- **Bouquet:** Marked by spicy notes and forest floor, with easy-to-detect hints of plum, cherry, and red fruits.
- **Palate:** A vigorous, structured, and important wine. It offers a delicate symphony between acidity and body, with a velvety overall balance.

Service & Pairing

- **Serving Temperature:** Best served at 16-18°C.
- **Food Pairings:** Ideal with regional traditional dishes, light red meats, and both soft or hard cheeses.
- **Aging Potential:** 3-5 years.

