

Cantina Del Glicine

“La Sconsolata” Barbera d’Alba Superiore DOC

VINE SPECIES: BARBERA

PLACE OF ORIGIN: THE ALBA REGION

This vine species is widespread in the Piedmont region and is used in many different wines (Barbera d'Alba, Barbera d'Asti, Barbera del Monferrato).

Following an old local tradition, during fermentation we add 10%-15% of Nebbiolo grapes to the Barbera grapes.

This process makes Barbera d'Alba

Nebbiolata wine mellow and enhances its bouquet. By law, this wine must be aged for a 1-year period. This dry, vigorous and pleasantly tart wine goes well with cheeses, sausages and salami, white and red meats, poultry, boiled meats, soups and minestrone.



COLOR: an intense ruby red, tending towards a garnet-red color.

BOUQUET: winery.

FLAVOR: dry and pleasantly tart, fruity if young.

ALCOHOLIC CONTENT: between 11,5 and 13 %

ACIDIC CONTENT: between 6 and 9 ‰

SERVING TEMPERATURE: 18 degrees centigrade