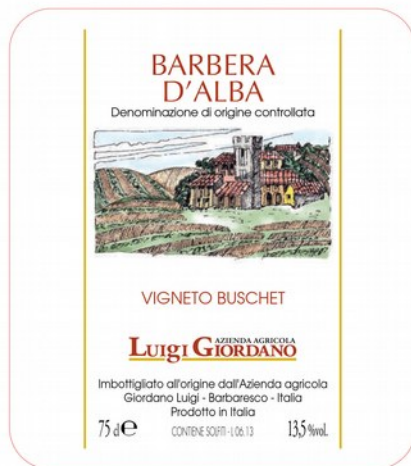


# BARBERA D'ALBA



<b>Denomination:</b>	Barbera d'Alba DOC
<b>Origin:</b>	the BUSCHET vineyard situated within the Barbaresco zone. Barbera is a vigorous, bigyielding varietal.
<b>Grape:</b>	100% Barbera.
<b>Vinification:</b>	traditional crushing with de-stalking followed by controlled-temperature fermentation and frequent pumping-over. Maceration lasts from 8 to 10 days.
<b>Ageing and refining:</b>	the wine ages for 3-4 months in Slavonian oak barrels and is then refined in horizontally-placed bottles for at least 3 months.
<b>Organoleptic characteristics</b>	intense purple-red colour and ample, vinous perfume pleasantly fruited with notes of plum and blackberry; the flavour is dry, harmonious and warm, perfectly complementing the wine's robust structure.
<b>Serving:</b>	in medium-capacity wine glasses at 16-18°C.
<b>Match with:</b>	<i>substantial pasta dishes, stewed and boiled meats, medium-matured cheeses and salami.</i>
<b>Keeping:</b>	2-4 years.

## BARBERA D'ALBA – REFINED IN BARRIQUE

Barbera refined in small oak barrels (225 litres) for a period of 6-12 months.

