



Barbera d'Alba DOC "Classica"

Area: Hills in Low and High Langa

Classic Vinification with a 10-12 days long maceration, followed by malolactic fermentation.

Winter break in steel tanks and large barrels, filtrations during spring and bottling during the spring's end and summer.

Bright red colour with maroon reflexes. Vinous scent, aromatic with delicate red fruits. Austere flavour with good alcohol content, full structure, soft with an acidulous end depending on the year.

Wine for the whole meal, but matches well with boiled meat, lamb and seasoned cheese

To be served at 18-20°C.