



Barbera d'Alba

Denominazione di Origine Controllata

Grape Variety: 100% Barbera

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot.

Yield: 100 Ql/Ha

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Ageing: Steel Tanks.

Alcohol Content: 13,5 % Vol.

Characteristic important fruity note, followed by hints of dried rose, nutmeg, and cinnamon. It is dry, bodied, with a round and smooth taste.

Serving Temperature: 18 - 20 °C

Food Pairings: Meat-based pasta courses, such as tagliatelle with Bolognese sauce.



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