

BARBERA D ALBA BARILIN D.O.C.

Barbera is the signature grape of Piedmontese wine-maker, a grape variety that has given great satisfaction to vine-grower over the time.

Barilin is high quality wine with limited production.

Its exclusive characteristics are the result of particular choices. These wine is made from specially selected grapes that come from old vines with limited harvest to guarantee maxim quality over the time.

Grape varieties: BARBERA 100%

Vineyard location: medium hillside (200-300 m asl)

with south-ouest exposure, in the district of Canale

The soil of ancient time, characterized by 'The Rocche', is friable, sandy and ochred colour. The Astiane marls - of Pliocene age - are an excellent enviroment to produce full bodied wines, but with finesse and elegance

Vinification

The grapes harvest is made by hand at the end of September

The grapes are de-stemmed and soft crushed.

The fermentation takes place in stainless steel tanks around 8 - 10 days, with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

Ageing

Part of the wine stays in small french oak barrels (225 lt) for around 18 months, and while the remaining is stored in large Slavonia oak for 18 months.

The two parts are then blended and complete the maturation in wood for at least 18 months. Further maturation in stainless still tanks until bottled

Tasting Notes:

Deep red, with purple reflections

Intense bouquet with ripe fruit notes, plums and cherries, hint of spices and vanilla.

Full persistent taste, warm feeling and body, well-balanced with soft tannins and acidity. Long finish with a marked blackberries jam.

Food pairing:

Excellent with main courses based on meat, it goes well with risotti, pasta and cheese.

Serving temperature: 18°-20° C



Bottle size

Lt. 0,75



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