



## **BARBERA D ALBA 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.

A long period of history: from the tavern where our grandparents came to play cards and drink Barbera more rustic, or when it was served during lunch with friends and more fashionable as an aperitif to the present day

**Grape varieties:** BARBERA 100%

**Vineyard location:** medium hillside (200-300 m asl) with south-est exposure. Soil with a high content of compact clayey-marl mixed with calcareous marls

### **Vinification**

The grapes harvest is made by hand in the second part 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**

The wine stays for a short period in stainless steel tanks before the bottling.

### **Tasting Notes:**

Deep red, with purple reflections

Intense bouquet with fruity notes.

Full persistent taste. Elegant wine with a pleasant fruity aftertaste

### **Food pairing:**

It is perfect for every day meals specially with salami, pasta, risotto, meat dishes, cheese.

Serving temperature: 18°-20° C

Bottle size

Lt. 0,375 - 0,75 -1,50 - 3



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