

BARBERA D'ALBA DOC

Serralunga d'Alba
MASSOLINO

A great classic of Piedmontese tradition, Barbera d'Alba DOC is well-rounded, sincere, vinous and perfect for pairing with typical local cuisine.

Barbera d'Alba DOC is a typical wine of our area, the queen of the Langa table.

We have chosen vinification in steel only, to highlight its fruity notes. This Barbera is released onto the market in the spring following harvest.

Soil composition: mixed consistency tending towards limestone.

First year of production: 1896.

Vinification and ageing: the wine ferments for 10-12 days in stainless steel at around 30°C. This is followed by malolactic fermentation and a short period of maturing in stainless steel; the wine is usually bottled and released for sale during the spring after the harvest.

Notes: thanks to the meticulous selection processes, excellent exposure and very low yields, very high quality grapes are obtained, giving very complex wines. With this product we wish to propose the typical characteristics of traditional Barbera: intriguing freshness, good body and a long finish.

Tasting characteristics

Appearance: deep purplish red.

Bouquet: elegant, sweet and tempting, the intense and fruity notes characteristic of Barbera emerge.

Flavour: vinous, fresh and well balanced. An easy to drink wine which is tasty and rich without being excessively binding. It is best to serve it at temperatures between 18-20°C. Perfect with Langhe cuisine and very tasty dishes in general. Excellent with past, rice and soup, braised or grilled red meats and medium-mature cheeses. It is also perfect for aperitifs, with appetisers and sliced meats.

