



BARBERA D'ALBA

DOC

Tasting notes

Barbera is a ruby-red wine with violet hues. The nose is intense and distinctive with aromas of blackberry and plum and spicy notes reminiscent of cinnamon and green peppers. On the palate, the wine is full-bodied and well-rounded, with some sour notes which are typical of this wine. Persistent and pleasantly dry, Barbera discloses sweet and soft tannins. The sour freshness gives it a lasting finish.

Food pairing

It pairs well with salami, meat starters, stewed rabbit and poultry meat, pasta dishes topped with meat sauce or sausage, grilled red meat, as well as medium-ripened cheeses.

Grape variety

Barbera 100%

Grape

Metodo Guyot

Appellation

DOC

Production area

Langhe e Roero

Alcohol

15 %

Service temperature

16-18 °C