



BARBERA D'ALBA

DOC AFFINATO IN LEGNO

Tasting notes

The color is dark ruby red with violet hues. The nose is a triumph of ripe fruit, with intense aromas of plums and blackberries and spicy notes reminiscent of cinnamon. The fruity and toasted aromas are in perfect balance, with notes of vanilla, almond and cocoa. On the palate the wine is well-rounded and full-bodied, its fruity notes blending beautifully with the soft tannins and the sweet, woody notes. The finish is very persistent, with a slight flavor enhanced by strong scents of berry jam.

Food pairing

It goes well with red meats and game cooked in sauces, smoked meats and roasts, as well as aged cheeses. It is an ideal meditation wine and it pairs well with chocolate and pistachio creams.



Grape variety

Barbera 100%



Grape

Metodo Guyot



Appellation

DOC



Production area

Langhe e Roero



Alcohol

13,5 %



Service temperature

18 °C



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