

Barbera d'Alba

D E N O M I N A Z I O N E D I O R I G I N E C O N T R O L L A T A



Made from Barbera grapes grown in vineyards situated in Serralunga d'Alba.

Altitude: 330 m above sea level.

Total surface area: 3 hectares.

Soil composition: mixed consistency tending towards lime.

Training system and vine density: traditional Guyot; the vines per hectare vary from 5,000 vines in the more recent vineyards to 6,000 in the older ones.

Yield per hectare: 6.5 tonnes.

Average age of vines: from 10 to 45 years.

Harvest: manual, in the middle of October.

First year of production: 1896.

Total bottles produced: 20,000 750 ml bottles.

Alcohol content: 13-14% vol., depending on the vintage.

Vinification and ageing: the wine ferments for 10-12 days in stainless steel at temperatures between 31-33° 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.

Note: 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, almost impenetrable 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.

Serralunga d'Alba

MASSOLINO