

Barbera d'Alba DOC "Gisep"



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

Altitude: 1,083 feet above sea level.

Total surface area: 2.5 acres

Soil composition: mixed consistency tending towards lime.

Training system and vine density: traditional Guyot; from 5,500 to 6,000 vines per hectare.

Yield per hectare: 5 tons.

Average age of vines: 40 years.

Harvest: manual, in the middle of October.

First year of production: 1998.

Total bottles produced: 6,000 750 ml bottles.

Alcohol content: 13.5-15% vol., depending on the vintage.

Vinification and aging: after 5-7 days of temperature controlled (88-93°F) fermentation in stainless steel, the wine completes the fermenting processes in barriques made of Allier oak, where it ages for about 18 months. This is followed by at least 6 months maturing in the bottle. The wine is released for sale in its second year of maturing.

Note: excellent exposure and very low yields give excellent grapes which make it possible to obtain a wine with considerable complexity. Barbera is a really important grape variety capable of giving remarkable results: with this selection, dedicated to grandfather Giuseppe ("Gisep" in the local dialect), our estate proposes one of its best creations. Tasting characteristics

Appearance: deep purplish, almost impenetrable red.

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

Flavor: thanks to its structure and concentration, it offers the palate sensations that only great wines can give; it reveals a decisive character in the smoothness created by the ripe grapes and the maturing process; it is released for sale in its second year.

It is best to serve it at temperatures between 64-68°F.

Ideal with fresh egg pasta and rich, tasty sauces, with main courses featuring meat, such as the sumptuous e Piedmont-style assortment of boiled meats and meat stews. It is also perfect with medium-mature cow's milk cheeses.

M A S S O L I N O