



## Barbera d'Alba DOC "Rubia"

VINE VARIETY: Barbera

PROVENANCE: Trezzo Tinella

ALTITUDE: 430 m.

EXPOSURE: South-East

TRAINING SYSTEM: Guyot

SOIL: marl, clay and white tuff

**WINE-MAKING PROCESS:** Destemming and grapes pressing, fermentation and maceration on skins in stainless steel tanks with temperature control at 25 °C. the wine is then aged in wood, where the malolactic fermentation takes place.

**AGEING:** 15 months in French oak barrels on lees. The wine is then aged in bottle for few months before being released.

### **TASTING**

**COLOUR:** deep and intense purple

**AROMA:** intense with notes ranging from cranberry to raspberry and cherry

**TASTE:** harmonious, complex, round and elegant

**PAIRING:** hot appetizers, first courses, white and red meats

**SERVING TEMPERATURE:** 18°C.