

**BARBERA D'ALBA D.O.C.**

**VIGNA BASARIN**

TECHNICAL NOTES

Classification: Piemontese d.o.c. dry red wine.

Grape variety: barbera.

Soil type: hilly with a southeast exposure, at an altitude of 250 meters; poor, calcareous marl and sandy soils.

Harvest time: third week of September.

Production: soft pressed and stainless steel fermented with a maceration of 8/10 days.

Aging: Fermentation is completed in barriques where it will age for 20 months.

Storing: in a cool environment at a constant temperature below 18/20°C.

TASTING NOTES

Color: intense ruby red.

Aroma: grapey and persistent with fruity and spicy notes.

Palate: rich, full-bodied, and round with a trace of acidity which makes it fragrant and refreshing.

Pairing: meat roasts, game, strong aged cheeses both dry and moldy.

Serving Temperature: should be served at room temperature 18/20°C.

