Luigi VOGHERA
AZIENDA AGRICOLA

BARBERA D'ALBA D.O.C.

Technical Notes

Classification: d.o.c. Dry red wine.
Grape variety: barbera.
Soil type: hilly with a southwest exposure, at an altitude of 150/200 meters; calcareous marl and sandy soils.
Harvest time: third week of September.
Production: soft pressed and stainless steel fermented with a maceration of 8 days. Once the fermentation is complete, the wine is held in stainless steel tanks for 1 year.
Storing: in a cool environment at a constant temperature below 18/20°C.

Tasting Notes

Color: bright clear ruby red.
Aroma: very intense and persistent, especially grapey when young.
Palate: rich, full-bodied, dry and slightly tannic.
Pairing: vegetable soups, risotto, roasts and game.
Serving Temperature: should be served at room temperature 18/20°C.