



Barbera d'Alba doc

Producer: Voghera



Fondo europeo agricolo per lo sviluppo rurale:
l'Europa investe nelle zone rurali



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GRAPE:

100% Barbera d'Alba

VINEYARD:

Neive

PRODUCER:

Voghera Winery

SOIL CHARACTERISTICS:

Mixed soil, marbly, sandy, which gives an intense ruby-red colour to the wines of this region.

HARVEST PERIOD:

Hand-picked during the last ten days of September.
NO ARTIFICIAL IRRIGATION

VINIFICATION:

Soft pressing with a maceration of 8 days, once fermentation has been completed, it is stored in steel tanks.

AGEING:

In steel for 10 months, followed by refinement for 8 months in bottles.

COLOUR:

Intense ruby-red, clear and bright.

BOUQUET:

Vinous and persistent, very intense and characteristic with hints of red berries.

FLAVOUR:

Full-bodied, lean, slightly tannic (RICH).

ABV:

13,50 %vol

SERVING SUGGESTIONS:

Vegetable soups, risottos, roasts and game.

SERVING TEMPERATURE:

16/18 °C