



BARBERA D'ALBA D.O.C.

The quintessential Piedmontese grape, the undisputed star of rural tables, a grape variety of strong vigor.



Grape variety: 100% Barbera



Vineyard location: Castellinaldo d'Alba



Alcohol content: 13,5% - 14%



Serving temperature: 14-16°C



Harvest: second half of September



Vinification: The harvested grapes undergo fermentation in steel tanks on their skins



Color: brilliant ruby red



Bouquet: vinous with intense fruity aromas



Taste: straightforward, harmonious, reminiscent of some red berries such as raspberry and currant



Pairings: perfect with pasta dishes in a meat sauce or platters of local products, as well as meat-based main courses



Azienda Agricola
**FERRERO
MICHELE**
CASTELLINALDO D'ALBA DAL 1891