



CASTELLINALDO BARBERA D'ALBA D.O.C.

This type represents one of the most interesting evolutions of Barbera d'Alba. The historical Piedmont denomination, which finds a unique expression in the Roero region, has witnessed the rise of an appreciated subzone right in Castellinaldo. The characteristics of the vineyards and exposures have allowed the Barbera of Castellinaldo to exhibit a distinctive trait compared to any other production area.



Grape variety: 100% Barbera



Vineyard location: Castellinaldo d'Alba



Alcohol content: 14% - 14,5%



Serving temperature: 14-16°C



Harvest: late September



Vinification: after fermentation, it is refined in barrique, and subsequently for about 3 months in bottle



Color: intense ruby red



Bouquet: vinous with intense fruity aromas



Taste: warm and powerful, of great complexity, with a long and gratifying finish



Pairings: braised and roasted red meats, game, truffle fondue, soft cheese agnolotti



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