



# Barbera d'Alba DOC

A good structured wine with great harmony and a long finish. It has a deep ruby red colour with garnet red tinges, intense fruity fragrances of currant and blackberry, supported by a hint of vanilla. It is dry with pleasantly acidity. It's great flavour combines well with salami, roasted and boiled red meat and well aged cheese.



## TECHNICAL DATA

**Solar Exposure:** East, South, West.

**Composition of the soil:** ground full of calcareous clay and sands.

**Planting Density:** about 4900 per ha.

**Breeding system:** Gouyot.

**Grape Harvesting:** the end of September.

**Vinification:** once the grapes arrive at the winery, they are put through the destemmer and the crusher, then they are fermented for a week at a temperature of 25°-30° C. After racking and decanting, the wine is placed into tanks till the arrival of the summer. In the meantime, the malolactic fermentation is occurring. At the end, the wine is bottled for 6 months for "bottle ageing".

## ORGANOLEPTIC DATA

**Classification:** Barbera d'Alba DOC

**Grape:** Barbera

**Colour:** intense and vivid ruby colour.

**Perfume:** perfume fruity in character.

**Taste:** quite acidulous and with good structure (with good body).

**Coupling:** it is a good coupling with simple dishes and both with roast, game and seasoned cheeses. Better to taste it at 17°-18° C.

## ANALYTIC DATA

**Alcohol Content:** 13,50% vol

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