



## La Lena Barbera d'Alba DOC

This magnificent ruby red colored wine with garnet red tinges that matures in cellar before bottling, has a woman's name, Elena. It offers sensations of ripe fruit with a hint of vanilla on its long and lingering aroma. It is a dry, savoury, full bodied and harmonious wine with bright acidity. It pairs well with roast meat, stews and wild game braised with red wine.



### TECHNICAL DATA

**Solar Exposure:** South.

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

**Planting Density:** about 5900 per ha.

**Breeding system:** Gouyot.

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

**Vinification:** when grapes arrived at the winery, they are putted through the destemmer and crusher, then they are fermented for a week at 25°-30° C of temperature. After racking and decanting, wine is putted in barriques for about 15 months. At the end, wine is bottling for 6 months for "bottle ageing".

### ORGANOLEPTIC DATA

**Classification:** Barbera d'Alba DOC

**Grape:** Barbera

**Colour:** intense and vivid ruby.

**Perfume:** fruity in character.

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

**Coupling:** for these characteristics, 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:** 14% vol

**BERA AZIENDA AGRICOLA**

Via Castellero Cascina Palazzo, 12 - 12050 Neviglie (CN)

t. 0173 630 194 - 0173 630 500

info@bera.it - bera.it