

# Barbera d'Alba DOC

DOC (DENOMINATION OF CONTROLLED ORIGIN)



**SOIL:** CALCAREOUS- MARLY

**HARVEST PERIOD:** 15 SEPTEMBER - 15 OCTOBER

**AGING:** 6-12 MONTHS

## CHEMICAL ANALYSIS

ALCOOL: 13% - 14%

SUGARS: 0-0.1 g / l

ACIDITY: 5.50 - 6.50g / l

SULFUR: 50-80 mg / l

FEATURE: STILL

## ORGANOLEPTIC CHARACTERISTICS:

**Color:** intense ruby red with typical purple reflections.

**Aroma:** sweet, complex, fruity, full bodied with hints of strawberries, vanilla, coffee beans and cocoa. An interesting aroma of Barbera grapes recognizable by the typical hint of violet.

**Taste:** rich in aromas of ripe fruit, velvety, with a special hint of spices, harmonious and very well balanced with a pleasantly grandiose and elegant finish. It is a full-bodied wine with a good balance between its fruity aromas and alcoholic warmth.

**Serving temperature:** 18-20 ° C.

It can be kept: for 10 years.

## ACCOMPANYING DISHES

Wine that's fit on full meal ; excellent with pasta & ravioli dishes and second courses of meat.



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