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A R P A T I N

BARBERA D'ALBA DOC

DESCRIPTION

On gentle slopes that face Alba city from both sides of Roero and Langhe, Barbera grape finds a great terroir. Vineyards from which a strictly traditional winemaking process produces this blend: a Barbera d'Alba showing shades of ruby and scarlet, with frequent violet nuances.

Its expansive, stimulating nose is markedly fruity, with notes reminiscent of plum and jam. Floral overtones of rose petals accompany slight spicy hints of pepper and cinnamon. The taste appeals for its great structure, warm body and long aromatic finish.

Barbera d'Alba makes a good match for hors-d'oeuvres and well-structured starters like lasagne, and delicate or grilled meat dishes.

TECHNICAL SHEET

VINEYARDS: various in the nearby of Alba and in part in the Roero region.

VARIETAL COMPOSITION: 100% Barbera

HARVEST PERIOD: early October

VINIFICATION AND AGEING: crushing of the grapes, and fermentation on the skins in steel. The wine evolves for 6-8 months in steel, followed by several months of ageing in the bottle, stored horizontally in underground cellars.

ALCOHOL: 13-13.5%

COLOUR: an intense burgundy with ruby highlights

NOSE: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

TASTE: full-bodied, warm and well-structured, with a long aromatic finish.

FOOD PAIRINGS: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.

