



Barbera d'Alba Superiore “La Nanda”

Doc

VINE & VINEYARD

The oldest and best positioned barbera vines of the farm grown on clay loam soil with an accurate selection of the best grapes.

HARVEST & WINE-MAKING

Harvested manually in mid October in small boxes; once removed the grape stalks, grapes ferment at a controlled temperature in stainless steel containers for 15/18 days.

SERVING TEMPERATURE 14°- 16° C

ALCOHOL CONTENT ~ 14,0 / 15,0 % vol.

AGEING ~ 10 / 15 years

RIPENING & REFINING

The wine ripens in 225l durmast barriques for 12 months, another 12 months in 25 hl French durmast barrels and several years in the bottle.

ORGANOLEPTIC FEATURES

Colour: ruby-red with strong violet nuances. Nose: complex with flavours of cherry and raspberry jam and spicy notes. Mouth: smooth, warm, suggesting ripe fruits. The finale is fat and spicy.

PAIRING

/ Hare with civet
/ Bollito misto
/ Lasagna