



Barbera d'Alba doc Donna Margherita

Location

Barbera d'Alba DOC area

Grape variety

Barbera

Vineyard

Different exposures, altitudes from 350 to 520 m a.s.l.

Vinification

The grapes are harvested by hand in October. After destemming and soft crushing, the juice is fermented in contact with the skins in steel tanks for about 10-15 days, with daily pump-overs and one délestage at half way point.

Aging

In large 50 hl oak barrels for a few months.

Perfumes

Plums, raspberries, blueberries, with some delicate wisteria hints.

Taste

Very easy to drink, juicy, with vibrant acidity.

Pairing

Fresh curd cheese, charcuterie, risotto (Serving temperature: 14-16°C).



GIOVANNI ROSSO