



Barbera is a dark-skinned wine grape variety, grown in several Italian regions, such as its native Piedmont, but also in Emilia-Romagna, Puglia, Campania, Sicily, and Sardinia. When young, most Barbera wines have a bright-red cherry character, distinguished from Nebbiolo by softer tannins and a certain roundness.

When matured in barrel and allowed to age in the bottle for a few years, it turns to a denser, sour-cherry note. Barbera reaches its maximum expression in Piedmont (Barbera d'Asti and Barbera d'Alba), where the vine performs best on well-drained, limestone-rich slopes with a warm southerly aspect.

## *Barbera d'Alba* DOC "Grillaia"

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### GRAPE VARIETIES

*Barbera*

### WINEMAKING

*Light destemming of bunches to preserve the grapes' skin integrity, fermentation and pumping over for 8-12 days, short rest of the mass to properly separate the liquid from the cap (skins), then separation and soft pressing of the skins. From November till late February-beginning of March the wine rest in TC stainless steel tanks. Malolactic fermentation goes on until the wine gets dry, then the wine is moved to another tank to clean out the sedimentation until it becomes limpid. Subsequently it goes into oak if necessary. After the ageing time the mass is rebuilt into TC stainless steel tanks, it undergoes light filtration and then bottling.*

### AGEING

*24 months in barriques Allier oak; excellent for 8-12 years.*

### ANALYTIC DATA

*Alcohol content: 14,5 % vol.*

### AWARDS 2016



#### AWARDS 2017



#### ORGANOLEPTIC CHARACTERISTICS

*Good body, soft tannins, acidity controlled by the low yield per plant, with hints of ripe cherries and red berries, very pleasant and easy to drink.*

#### GASTRONOMY

*It's excellent with red meats, medium-aged cheeses, sausages, pasta with meat sauce, omelets, stewed mushrooms.*

*Serving temperature 16-18°C*

#### AVAILABLE FORMATS

*75 cl*





CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013