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 "Serraia"

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

80% steel tanks; 20% Allier medium roast French oak; excellent for 6-7 years.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

AWARDS 2016

AWARDS 2017

AWARDS 2018

James Suckling Award

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