



## BARBERA D'ALBA – DOC 2014

**Varietal:** 100% Barbera grapes from our Barbera vineyards

**Exposure:** Southwest

**Harvest:** During the ripening of the grapes we thin out the bunches to optimize the yield and then hand-select them before they undergo soft crushing.

**Alcohol Content:** 14.0% vol.

**Vinification:** Selected yeasts that respect the fragrant aroma of the product are added to the must. Maceration on the skins in heat-conditioned tanks with frequent, gentle breaking up the cap to ensure remixing of the mass, stimulating the enzymatic and fermentation processes and encouraging the development of the aromatic fraction, especially the fruity aromas. At the end of temperature-controlled fermentation, the wine is drawn off and racked.

**Aging:** Complete malolactic fermentation takes place in steel. The wine is then cold stabilized and prepared for bottling.

**Color:** Brilliant, ruby red, good intensity

**Nose:** Floral (roses), fruit (cherry and subsequently sour black cherry), fresh, clean, characteristic.

**Taste:** Dry, warm, good body, fresh, discreet tannins, balanced, very intense finish with sensations reminiscent of the bouquet and decidedly fruity.

**Suggested serving temperature:** 16 - 18°C (61 - 65°F)

**Aging/Method of Storage:** At least 7/8 years if stored correctly, away from light at a cool and constant temperature, in the same horizontal position as when it arrives in its case until the moment of consumption.



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