

Barbera d'Alba

D E N O M I N A Z I O N E D I O R I G I N E C O N T R O L L A T A

Made from Barbera grapes grown in vineyards situated in Serralunga d'Alba.

Altitude: 330 m (1,083 ft)

Total Surface Area: 3.4 hectares (8.4 acres)

Soil Composition: Mixed consistency tending towards lime.

Training System and Vine Density: Traditional Guyot; varies from 5,000 vines per hectare (2,024 per acre) in the more recent vineyards to 6,000 per hectare (2,429 per acre) in the older ones.

Yield: 6.5 tons per hectare (2.6 tons per acre)

Average Age of Vines: from 10-45 years

Harvest: Manual, in the middle of October

First Year of Production: 1896

Alcohol Content: 13-14% vol., depending on the vintage

Vinification and Aging: The wine ferments for 10-12 days in stainless steel at temperatures between 31-33°C (88-91°F). This is followed by malolactic fermentation and a short period of maturing in stainless steel; the wine is usually bottled and released for sale during the spring after the harvest.



Thanks to the meticulous selection processes, excellent exposure, and very low yields, very high quality grapes are obtained, giving very complex wines. With this product we wish to propose the typical characteristics of traditional Barbera: intriguing freshness, good body, and a long finish.

Appearance: Deep purplish, almost impenetrable red

Bouquet: Elegant, sweet, and tempting, the intense and fruity notes characteristic of Barbera emerge

Flavor: Vinous, fresh, and well-balanced. An easy to drink wine which is tasty and rich without being excessively heavy.

Service Temperature: It is best to serve it at temperatures between 18-20°C (64-68°F).

Food Pairings: Perfect with Langhe cuisine and very tasty dishes in general. Excellent with pasts, rice, and soup, braised or grilled red meats, and medium-mature cheeses. It is also perfect for aperitifs, with appetizers and sliced meats.

Serralunga d'Alba

M A S S O L I N O