

Ettore Germano

BARBERA D'ALBA DOC



VARIETY: Barbera

ALTITUDE: about 300/400 m.a.s.l.

EXPOSURE: South East

AVERAGE AGE OF VINEYARDS: 18 years

SOIL STRUCTURE: Marl

HARVEST PERIOD: Beginning of October

VINIFICATION

The grapes are hand harvested and transported in small baskets to the winery. Once the grapes arrive they are then de-stemmed and lightly crushed to undergo alcoholic fermentation in vertical steel tanks. This will take place for about 7-8 days in contact with the skins in a temperature of 25°C. After racking the malo-lactic fermentation will take place also in stainless steel tanks. After a few months in tank the wines are typically bottled in the spring and will be ready for the market in the beginning of the summer.

TASTING NOTES

Color: Ruby red with reflections of violet

Nose: Fresh fruits of plum and blackberry

Palate: Fresh and velvety, with dark fruits and a finish of olfactory which persists

Pairings: Best paired with salami, savory pies, pasta dishes and lighter meat dishes