



BARBERA
“Garbalet”
ALBA DOC



GRAPE VARIETIES
100% Barbera
ALCOHOL BY VOLUME
14%

VINEYARDS & TERROIR

Region Piemonte – Castiglione Falletto,
Serralunga d'Alba
Climate Mild with good thermal excursion
Altitude 250-300 meters a.s.l. - hilly
Soil Calcareous and clayey

APPEARANCE

Bright ruby red color, with garnet highlights that grow more evident as the years go by.

OLFACTORY and GUSTATORY

Delicate but intense. Full and lingering aromas. Warm harmonic complexity.

FOOD PAIRINGS

Widely pairable with any not to spicy food. Loves soft or fresh cheese, snacks, cold cuts but also crustaceous.

AGRONOMIC - VINEYARD

Low impact practice, with low yield. Grapes are handpicked in specific selected fields and immediately gently processed.

WINEMAKING - CELLAR

Long submerged-cap maceration for 2 weeks (according to the vintage) in stainless steel vats. Maturation in stainless tanks for 6 months then few more months of refinement in bottle.

REFINEMENT

Stainless steel vats – 6 months
Bottle – 3 months min.