



Barbera d'Alba Altavilla

Vine: Barbera 100%. It is the most widely cultivated grape variety in Piedmont. In the past centuries the rustic nature of this wine relegated Barbera to a "popular" use. The farmers who cultivated it have always believed in the potential of this grape that produces wine of great color and body, so in recent decades Barbera has been the object of great appreciation, and is now the expression of high quality wines such as the Barbera selection of Altavilla.

Designation of origin: Barbera d'Alba

Area of production: The vineyards are located in the town of Alba, in Altavilla, in the famous hills of Langhe (Piedmont Cuneo).

Vineyard exposure: south; south-west

Yield: 70 q.li hectare

Harvest and vinification: Barbera d'Alba Altavilla comes from green harvest in the summer and, subsequently, from the selection of grapes that are harvested in boxes and then de-stemmed and crushed. The maceration lasts for about 8 days. The wine goes through malolactic fermentation followed by an aging process in oak barrels of 2500 liters for 12 months.

Taste and color: The intense purple color suggests a wine of great structure and depth, expectations that the Barbera d'Alba Altavilla fully respects. The important body goes with very sharp olfactory sensations that recalls blackberry and black cherry.

Best with: stews, soups and cereals.