

DATA SHEET

La Granera

Barbera d'Alba

CONTROLLED DESIGNATION OF ORIGIN

Barbera d'Alba is a red wine with fruity characters, very versatile, capable of presenting itself quickly on the table, but at the same time of resisting the pitfalls of time for a long time.

TYPE OF GRAPE VARIETY

100% Barbera

LOCATION OF THE VINEYARD

The grapes come from the vineyards in the "Granera" locality corresponding to the MGA "Rocca Cerreto", in the town of Castellinaldo d'Alba.

GRAPE HARVEST

The grapes are harvested by hand with careful selection of bunches in the second half of September/beginning of October.

WINEMAKING

After soft crushing with destemming, fermentation is accompanied by maceration for about seven days.

MATURATION

The wine then matures in large steel tanks for 12-14 months.

AGEING

After bottling, the wine ages for two months in the company before being marketed.

ALCOHOL CONTENT

Barbera d'Alba has an alcohol content of 14.5% Vol.

CHARACTERS

The color is purple red with garnet reflections, the aroma ample, with strong floral hints and red fruit jam. The taste is full and intensely structured.

AT THE TABLE

It accompanies meat appetizers, well-seasoned first courses, red meats with robust sauces, and well-aged cheeses.

