

BARBERA D'ALBA SUPERIORE DOC

FONTANABIANCA®

Region: Piedmont, Italy



Grapes: 100% Barbera

Vineyards: Neive

Age of vines: 30 years

Soil: clay-limestone

Vine training system: Guyot system

Vinification: manual harvesting, crushing, and fermentation of grapes following traditional vinification; the must is then fermented in steel tanks at controlled temperatures. Refinement in both large and small barrels for about 9/12 months

Aging: 4/6 months in the bottle

Tasting notes: hints of peach, plum, and cherry, which balance a subtle, sweet fragrance, with a deeper, richer, and slightly jammy aroma. Good minerality adds complexity and depth to the wine, while acidity provides a crisp and lively mouthfeel

Pairings: excellent with roast, boiled meat and cheeses

