



Chiara

BARBERA D'ALBA DOC

Grape variety: 100% Barbera

Harvest time: 1th/15th October

Vine-Training System: Guyot

Winemaking: about 7/8 days at 27/28°C. De-stemming, soft pressing of the grapes. The must is pumped over on a delicate way to improve the extraction of the colour and the varietal aromas; after that Mycrooxygenation and malolactic fermentation. The wine is stored in steel tanks and then in bottles.

Characteristics: deep ruby red colours. The bouquet is intense, winy and delicate with hints of ripe forest fruits. Full-bodied and harmonious taste, balanced with the tannins well blended in a generous and persistent body.

Compatible food: Barbera is ideal with first-course dishes and roast and grilled meats.

Alcohol: 14.00%

Total acidity: 5.50 g/l

Sugar: 2 g/l

Estrakts: 28 g/l

