

Barbera d'Alba Fisetta DOC

A wine grown in young vineyards which give it freshness, good acidity and distinct hints of fresh fruit.

Grape variety: 100% Barbera

Vineyards: in La Morra

Position: hill, with southerly exposure, at an altitude of 300 m above sea level

Soil: sandy-calcareous-clay

Yield per ha: 56 hl.

Average age of vineyards: 20-25 years

Plant density/ha: 4,500 vines

Annual production: 10,000 bottles

Vinification: temperature-controlled maceration in steel

Ageing: in steel

Alcohol content: 13.0 - 13.5 %

Acidity: 5.6 g/l.

Cellar life: 3-4 years

Description: clear ruby red colour with purplish highlights. A fresh, fruity nose with beautiful notes of wildflowers accompanied by a light spiciness. Tasty and full-bodied, it offers persuasive sensations of cherry and blueberry supported by crispness and tanginess.

Pairing suggestions: it perfectly accompanies cured meats, light pasta dishes courses and fresh cheeses.

