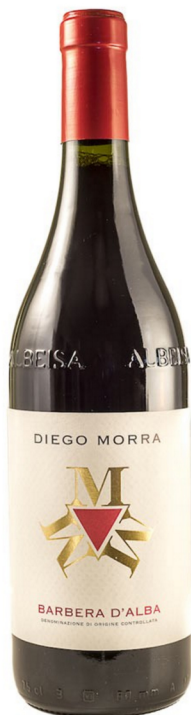


DIEGO MORRA



# BARBERA D'ALBA



**Denomination:** Barbera d'Alba D.O.C.

**Varietal:** Barbera

**Vineyard location:** Verduno, Roddi d'Alba, La Morra

**Yield:** 90q. / hectare

**Harvest:** first half of October

**Vinification:** after a careful destalking the tumultuous fermentation takes place in 8-10 days under constant temperature control (max.28-30°C), short but frequent remounts and racking for about 10-12 days. The wine-making process, the malolactic fermentation and great part of the aging process (which finishes with a period in wood) takes place in stainless steel containers during a 8 month period.

**Organoleptic characteristics:** maximum expression of the varietal's characteristics, the intense ruby red color blends with the intense violet notes giving the wine the typical intense color of Barbera.

The careful winemaking process wonderfully exalts the wine scents that quickly leave space for the perfumes of mature red fruits and small fruit jam. Final flowery notes complete the bouquet. The fulness of the flavor, exalted by the right balance of noteworthy alcohol and the typical acidity complete the sensory harmony.

**Pairings:** Full bodied and full structured wine is best expressed with main courses of meat, aged cheeses and intense flavored first courses.