

BARBERA D'ALBA DOC BATTAGLIONE

Variety: Barbera

1st vintage: 1969

Harvest period

End of September beginning October

Vinification

Destemmed and crushed

Thermo-controlled fermentation at a temperature of 28°-30°C (82°-85°F)

Average time of maceration: 7 days

Malolactic Fermentation in November in steel vats

Aging: several months in used oak barrels

Longevity media of wine

5 to 8 years

Tasting notes

Color: intense, Cardinal red with sparkling tonalities.

Resolute bouquet, with trace scents of ripe plum and an undercurrent of mixed spices.

Full flavor with long persistence.

Notes on wine and food pairing

Rich in body and in color, warm and robust, pleasantly tart when young, a wine suited to our hearty local dishes as well as refined meat dishes and aged cheeses

