

Barbera d'Alba

DOC

Seghesio

This Barbera matures in 50hl steel tanks for 9 months, reaching a perfect balance of taste, perfume and acidity. The colour is intense ruby red, and bouquet is enveloping and warm, with fresh and balanced taste.

grape variety: Barbera d'Alba

production area: Monforte d'Alba, Fraz. Castelletto

soil type: mainly clayey and calcareous marl

exposure and height: North-East, 350 mt. above sea level

vineyard surface: 2 hectare

age of vineyards: 20-30 years old

grape harvest: by hand, late September/early October

vinification: on the skins in rotary fermenters with temperature control between 25-30°C for about 5-6 days. Aging in stainless steel for 10 months, until the bottling.

color: intense ruby red.

nose: persuasive, with intense notes of red fruits and flowers.

taste: fruity, fresh, balanced.

food pairings: starters and first courses, soups, pizza.



Azienda Agricola Fratelli Seghesio

Frazione Castelletto, 19
12065 | Monforte d'Alba (CN)

t. +39 0173 78 108

info@fratelliseghesio.com

fratelliseghesio.com



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013