

# Barbera d'Alba

DOC

## La Chiesa

Seghesio

*This Barbera Superiore matures in French oak barriques for 18 months. It is a wine with a strong personality, with complex bouquet and taste as well. Characterized by an intense ruby red colour, it reveals an intense perfume of wild berries and jam, with a round and pervasive taste.*

**grape variety:** Barbera d'Alba

**production area:** Monforte d'Alba, Fraz. Castelletto

**soil type:** mainly clayey and calcareous marl

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

**vineyard surface:** 0.5 hectare

**age of vineyards:** 50 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 6-7 days. Fermentation in stainless steel tanks. After malolactic fermentation aging in French barriques for 18 months.

**color:** intense ruby red.

**nose:** enveloping with intense aroma of wild berries.

**taste:** fruity, full-bodied and persistent.

**food pairings:** meat dishes, game, cheese.



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