

# 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.



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