

Barbera d'Alba D.O.C.

IL VINO DELLA GIOIA
the wine of joy

DELIGITIS

Type of vineyard: Barbera

Region: Piedmont

Exposure: south, south-west

Terreno: sandstone (limestone, clay, sand)

Altitudine: 250/300 mt

Medium age: 20 years

Production: 90q/ha

Grape harvest: at the end of October. Grapes are hand-harvested and put in boxes.

Wine-making: floating-cap maceration for about 8 days in cement tanks.

Refinement: 80% stainless steel – 20% bottle.

Conservation and duration: lying bottle, more than 3 years.

Organoleptic profile: a purple-red coloured and intense wine with violet reflections. Its perfume is pleasant and fresh with plum, blackberry and cherry aromas. Its taste is soft, even if it's a bit sour.

Service temperature: 16°/18° C

Level of alcohol: 13% vol

Food pairing: perfect with cured meats, starters and red meat second courses.

Bottle/pack: 6 bottles for box

