

# DOSIO

## Barbera d'Alba D.o.c.g.

*If Nebbiolo is the King then Barbera is most definitely the Queen of the Langhe. Generous and pleasant wine, it was once considered the people's wine and its qualities have also been enhanced by several Italian poets - from Carducci who defined it "generous Barbera" to Pascoli "purpurea Barbera". Today, thanks to qualitatively advanced vinification processes, it has become a symbolic wine of Piedmont.*



**Variety:** Barbera  
**Production Area:**

La Morra

**Altitude:**

from 400 to 500m asl

**Soil composition:**

limestone and clay

**Cultivation method:** Guyot

**Exposure:** South / South-West

**Harvest:** by hand, end of September - beginning of October



**Colour:** ruby red with intense purple reflections;

**Nose:** rich notes of red fruits and flowers;

**Taste:** there is an enhanced freshness that makes it pleasantly fruity and excellent to drink.



**Vinification:** de-stemming-crushing, maceration in temperature controlled tanks at 25-26 °C for 8-10 days with daily pumping over of the must, followed by malolactic fermentation;

**Ageing:** in oak barrels of different capacities.



**Serving temperature:** 16-18°C

**Food pairings:** thanks to its balanced acidity, it is ideal with cold cuts, first courses and fresh cheeses.



Wine suitable both to be enjoyed now and for moderate ageing.