

La Dimora Barbera d'Alba D.o.c.

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



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 stainless steel tanks.



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.



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.

DOSIO