



Barbera d'Alba Tre Vigne 2016

Designation: Barbera d'Alba DOC

Grapes: 100% Barbera

Winemaking: The grapes are selected from three different vineyards located in Monforte, Castiglione Falletto, La Morra and other few villages in Langhe region, with 45000 vines per hectare. The age of the vines varies from 25 till 40-year-old. Soil is limestone-clay.

Alcoholic fermentation lasts approximately 2 weeks and it's done in stainless steel tanks with daily pumping overs. Malolactic fermentation is done in steel tanks.

Description: Ruby purple color with ripe red cherry aromas and vanilla. With hints of violets the On the palate it shows bright acidity, soft tannins with good integration of oak, good complexity and a lingering cherry finish.

Food Pairings: Antipasti, rich salads, grilled seasoned vegetables, hearty soups/stews, pastas or with breaded veal, pork, chicken with light sauces

