



## Barbera d'Alba Tre Vigne 2015

**Designation:** Barbera d'Alba DOC

**Grapes:** 100% Barbera

**Winemaking:** The grapes are selected from three different vineyards located in Monforte, Castiglione Falletto, and Castiglione Tinella with 5.000 vines per hectare. Alcoholic fermentation lasts approximately 2 weeks and it's done in stainless steel tanks with a temperature of 26°-32° degrees with daily pumping overs. Malolactic fermentation is done in steel tanks.

**Aging:** Mixed ageing between Slavonian and French oak and stainless steel tanks too.

**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

**Alcohol:** 14.36% Alc. by vol.

**Total Acidity:** 6.18 g/l

**Total dry extract:** 29 g/L

