



## PIEMONTE **Doc** BARBERA LARGÉ 2015

### Vine

Barbera 100%

### Winemaker's notes

This wine is produced only in an exceptional vintage. Around mid-October grapes are handpicked and put in crates to be brought into the cellar; the bunches are then selected one by one, removing those unsuitable. After the destemmer-pressing, the must begins its fermentation with natural lees and on the skin. The following day pumpovers start to extract colour and aroma. The alcoholic fermentation continues slowly for 15 days, then the must is left for another 10 days in contact with its own skins. Racking, i.e. the separation of the liquid from the skins, follows. The wine is kept at a temperature of 20° C for about one month, to favour the malolactic fermentation. After some decanting necessary to make the product clearer, the wine is refined in barriques. It is then bottled after about 20 months.

### Tasting notes

**Colour** is ruby garnet-red, very intense, with slight purplish hints.

The **aroma** is broad and intense, suggesting chocolate and spices, blackberry and dog-rose.

**Mouthfeel** full-bodied, harmonic, with balanced tannic sensations and a sweet, persistent finish.

**Alcohol content:** 15,5%

### Perfect pairing

The features and structure make it the perfect match for roasted and braised red meat and mature cheese.

**Best served:** between 18° and 20° C.

### Perfect storage

If stored in a cool dry place, and in the dark, at 10°/18° C, bottles keep unaltered for 8/10 years.



### The selection of the best vines from the local oldest vineyards.

This wine is produced only in an exceptional vintage. It is refined in barriques for 20 months and can age in the bottle for over 10 years.

### AWARDS

#### Vendemmia 2013

- Slow Wine 2019, Toasted aromas of ripe fruit and sweet spices. Soft finish.
- Bibenda 2019, 4 Grapes
- Vini buoni d'Italia 2019, 3 Stars

#### 2012 vintage

- Slow Wine 2018, Toasted and spicy hints, together with traces of ripe red fruits. Juicy in mouth. Vibrant acidity.
- Bibenda 2018, Four Grapes
- Gambero Rosso 2018, One Black Glass
- Go Wine. Cantine d'Italia 2018, Worth to taste

#### 2011 vintage

- Bibenda 2017, Four Grapes
- I vini di Veronelli 2017, Two Stars
- Vinibuoni d'Italia 2017, Four Stars
- Gambero Rosso 2017, 1 black Glass

#### 2010 vintage

- I vini di Veronelli 2015, Excellent Wine

#### 2009 vintage

- VIII BiodiVino biological wines exhibition, Silver Medal
- Millesime Bio 2012, Silver Medal



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