



PIEMONTE **DOC** BARBERA LARGÉ



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.

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.

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.