



**The selection of the best vines from the oldest vineyards at La Raia.**

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

## PIEMONTE d.o.c.g. BARBERA LARGE



**Vine**

Minimum 85% Barbera

**Winemaker's notes**

This wine is produced only in exceptional vintages. Around mid-October grapes are handpicked and put in crates to be brought into the cellar; the bunches are then selected on a sorting table.

After the grapes have been destemmed, the must begins fermenting with the skins at a controlled temperature. The following day pumpovers start to extract colour and aroma. The alcoholic fermentation continues slowly for 15 days, then the must is macerated 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:** ruby garnet-red, very intense, with slightly purple hints.

**Aroma:** broad and intense, with hints of chocolate and spices, blackberry, and dog-rose.

**Mouthfeel:** full-bodied and harmonic, with balanced tannins 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.

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