



Barbera d'Alba Lavai

Zone of origin: From the vineyards of Fusot, Dario, Vignot and San Steu which face south and grow on marly, calcareous-clayey soils.

Technical characteristics: The vineyards are cultivated according to the classical Guyot method, with medium-short trimming. By thinning out the fruit by 25-30% should produce about three pounds of fruit from each vine.

Winemaking: The grapes are harvested when already slightly over matured—each bunch individually inspected—and put into small perforated cages containing 22 pounds. Within a few hours after the grapes have been harvested, they are transported to the winery and put into a proper room for 24 hours where they slowly begin to dry up. The grapes are then separated from the stalks and pressed. Fermentation is conducted under a controlled temperature of 93°F following frequent and delicate pumping over. The new wine is put into stainless steel tanks under a controlled temperature where the spontaneous malolactic fermentation follows.

Aging: The Barbera d'Alba rests in steel tanks and oak casks. A further six month bottle aging is essential.

Organoleptic notes: Purple red color, very intense, with fruity bouquet. Strong full-bodied wine with a mellow and extremely long finish.

Gastronomic pairings: Ideal served with red meat, game and matured or spicy cheese.

Serving and Keeping: The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least two hours before serving. The ideal serving temperature is 68° F. This wine is suitable for a long bottle aging.

