



LANGHE BARBERA

DOC

Grape varieties

At least 85% Barbera

Production technique

The grapes are harvested between 5 and 15 October and the must ferments for approximately 10 days, at 26°C.

Organoleptic characteristics

Very intense red color with shades tending towards purple; complex and intense bouquet, with hints of blackberry, plum, jams and spices. Round, harmonious and very complex on the palate. Featuring excellent persistence and flavor, it is a wine of exceptional finesse and notable class.

Winemaker's recommendations

It goes well with soups and pasta first courses, roast red and white meat, game and spicy cheeses.

Serve at 12°/14°C.