



BARBERA D'ALBA - Due Gelsi

Variety of vine: Barbera 100%

Vineyards position: Castellinaldo, Piedmont, Italy.

Soil: clayey-limestoned.

Date of harvesting: end of September – beginning of October.

Yield per hectare: 40 hl

Wine-making: we believe a good wine born on the vines so we devote a long time to them throughout the year and we practise a double clearing. The harvesting period is determined by taking in consideration the sugar/acidity ratio and the phenolic maturity. The harvest is done in two sessions. The pressing takes place slowly just to eliminate all stems and mannas. The fermentation takes one week with controlled temperatures. The low temperatures at this stage of the preparation gives the wine a darker colour. The wine then rests in French barriques for one year, where the malolactic fermentation develops. In July the wine is bottled and is ready for the market in October, two years after the harvesting.

Tasting notes: rich fragrance, sumptuous, with a note of red fruits and, in the end, vanilla and liquorice. Elegant, with a full taste, powerful with a sturdy structure.

Dishes: it is indicated with red meat; mature and very mature cheeses.

Temperature of taste: 18° C