



Barbera D'Alba DOC 2017
Bera Azienda Agricola, Piedmont, Italy



eCommerce # 615558 | 13.5 % alc./vol. | \$23.55

A good structured wine with great harmony and a long finish. It has a deep ruby red colour with garnet red tinges, intense fruity fragrances of currant and blackberry, supported by a hint of vanilla. It is dry with pleasantly acidity.

Terroir:

Bera Azienda Agricola is located in the Langhe, on the right side of the river Tanaro, between Alba and Asti, surrounded by the villages of Barbaresco, Neive, Mango and Treiso in the village Neviglie. Vineyards cover a soft slopes hill with south-southwest orientation following the road from Neive to Neviglie. The soil is light-brown, rich in limestone and friable. A windy spot due to the conformation of the hills and the altitude varying from 320 to 380 m.a.s.l.



Vinification:

Fermented for a week at a temperature of ~27°C. After racking and decanting, the wine is placed into tanks till the arrival of the summer. In the meantime, the malolactic fermentation is occurring. 6 months bottle ageing.

Variety: Barbera 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for pasta with tomato and meat sauce, game, roasts and aged cheeses.



Veronelli (15vntg)

88p

Luca Maroni (13vntg)

89p