



Antica Cascina dei Conti di Roero

BARBERA D'ALBA DOC



Municipal district: Canale d'Alba

Grape variety: 100% Barbera

Exposure: east

Altitude (above sea level) 250 metres

Soil: sandy marl

Vine training system: Espalier-Guyot

Age of vineyard: 15 years

Harvest: the grapes are harvested by hand into 20-kg crates. Late September

Vinification: fermentation with maceration lasting 15/20 days

Ageing: in steel tanks for 12 months, with bottling the year after, just before the harvest

Sensorial overview: bright ruby red; scents of ripe fruit, plum, blackberry and Marasca cherry; fragrant, fresh, good acidity, aftertaste of mixed berries and vanilla.

Serving temperature: 16-18 °C

Pairing: agnolotti al plin made with three roasts, tajarin with meat sauce, roast, stewed and boiled meats, medium-mature cheeses and Toma di Langa cheese.

Our recommendation: bagna cauda (traditional Piedmontese garlic, anchovy and oil dip served hot with vegetables)

When to drink it: anywhere, with lots of friends