

Barbera d'Alba Lorens DOC



PRODUCTION AREA The grapes come exclusively from its own vineyards, located in the towns of

Treiso and Roddi

GRAPES Barbera 100%, thinned veraison

HARVEST Manual, in boxes

VINIFICATION Soft pressing, maceration at controlled

temperature for about 15 days

AGEING 12 months in barriques and 6 months in

bottle

COLOR Full ruby red color and compact

AROMA Rich aroma, full and complex, full of

personality, with elegant notes of blueberry and blackberry, hints of

vanilla, caramel and spices

TASTE Full and structured, balanced, with a

long finish

FOOD PAIRING Meat stew, wild game, mushrooms and

truffles

TEMPERATURE For a tasting optimal serving

temperature of 16° C