



VARIETY:

BARBERA 100%

ALCOHOLIC CONTENT:

14% VOL

BARBERA D'ALBA DOC RUVEI

PRODUCTION AREA:

Barbera d'Alba is the most traditional of Piedmontese wines. The grapes come from vineyards characterized by predominantly calcareous clay soils, alternating with layers of whitish marl, capable of ensuring the wine an excellent structure and giving it a vigorous but balanced character.

WINEMAKING:

The grapes, harvested exclusively by hand, are taken to the cellar and quickly destemmed and then delicately pressed. Fermentation with maceration takes place at a controlled temperature and frequent pumping over allows the must to be enriched with all the polyphenolic compounds of the peel. At the end of fermentation and at an optimal extraction level, racking is carried out.

AGING:

Barbera d'Alba Ruvei ages for about a year, partly in large Slavonian oak barrels, which contribute to making the wine more harmonic and soft, partly in stainless steel which maintains the fruity note typical of the variety.

ORGANOLEPTIC CHARACTERISTICS:

The color is purple red. The scent is fresh, with fruity notes reminiscent of blackberry, red fruit jam and spicy hints. The taste is full and enveloping, with a slightly evident acidic streak, well blended with the remaining sensations.
