

**MARCHESI DI BAROLO**  
*Antiche Cantine in Barolo*

**GRAPE VARIETY:**

Minimum 85% Barbera  
Up to 15% Nebbiolo

**PRODUCTION AREA:**

Barbera d'Alba is the most traditional wine from Piedmont. The grapes come from vineyards laid out in calcareous-clay soil, alternated with layers of whitish marls, which ensures that the wine has an excellent structure and a vigorous but balanced personality. Production Regulations allow Barbera d'Alba to be made with a small percentage (up to 15%) of Nebbiolo d'Alba, in order to increase its finesse and elegance. The Cantine dei Marchesi di Barolo winery makes use of this option which, when combined with selecting the position of the vineyards and the care given to obtain perfectly mature grapes, yields a softer and more structured wine that is less acidic.

**VINE TRAINING SYSTEM:**

The vines are upwards-trained with a vertical-trellised Guyot system on steep hills.

**VINIFICATION PROCESS:**

Right after being picked exclusively by hand, the whole grapes are taken to the cellar where they are rapidly destemmed and softly crushed to extract only the noblest and most aromatic parts of the skin and the outer area of the berry. Fermentation takes place in thermo-conditioned vats at a controlled temperature. Maceration lasts for about 8 days, during which the wine is frequently pumped over the skins so that the must assumes all the mineral nutrients and delicately extracts all the coloring agents. First racking is done when the product is almost completely dry.

**AGEING:**

The wine ages in traditional Slavonian oak barrels that make it harmonious and enhance the elegance of the bouquet. Its sweetness is essentially due to the moderate acidity and to its delicate tannins. Barbera d'Alba matures 2 years after harvest and reaches its peak between 2 and 6 years of age.

**ORGANOLEPTIC CHARACTERISTICS:**

The color is ruby-red with purple shades. The fragrance is fresh with fruity notes reminiscent of blackberries, red fruit jam and spicy scents of vanilla and toasted hazelnut. The taste is full and rich, with a slight touch of tartness. The oaky note is clear but well blended with the other aromas.

**FOOD PAIRINGS:**

Barbera d'Alba is an ideal wine for the entire meal and a perfect companion for every occasion. It pairs well with savory appetizers, first courses with rich sauces and second courses made with boiled or roasted meat. This wine also enhances the flavor of traditional vegetable soups. It is the ideal pairing for fresh cold cuts and hard cheeses.

**SERVING TEMPERATURE:**

18° C (64° F)

**ALCOHOL BY VOLUME:**

14% Vol

