

BARBERA D'ALBA DOC SUPERIORE



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DENOMINATION	Barbera d'Alba doc	HARVEST TIME	end of September
COLOUR AND TYPE	red; still	AGING	24 months in 5 Hl tonneaux
VARIETAL	Barbera	SERVING TEMPERATURE	16-18 °C
PRODUCTION AREA	Neviglie, Trezzo Tinella		
EXPOSURE	South-East		
ALCOHOL CONTENT	16,00%		
VINIFICATION	Steel vats at controlled temperature max 28 °C, fermentation with maceration that varies depending on the year between 15 and 20 days.		
TASTING NOTES	Ruby red, full and ripe red fruits on the nose, with spicy notes, which reappear on the palate, supported by varietal freshness and fullness and power of taste. Very long finish, can be left to age for a few years.		
SUGGESTED PAIRINGS	Excellent with game dishes and boiled meats.		



AZIENDA AGRICOLA RAPALINO F.LLI NEVIGLIE (CN) PIEMONTE ITALIA

MARCO'S NOTE *It is satisfying to work with such a generous and powerful wine.*



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