



Barbera d'Alba Superiore doc "Lina"

Grape: Barbera

Vineyard: The Barbera grapes used to make this wine were grown in an estate-owned vineyard near our winery.

Soil: Compact with a prevalence of limestone and clay.

Altitude: 200 to 260 m above sea level.

Vine training system: Guyot modified to bow.

Vinification: The grapes are crushed and destemmed, then the must ferments on skins in temperature-controlled steel tanks.

Ageing: After being drawn off and partially cleared, the wine ages in French oak barrels.

Bottle ageing: After bottling, the wine ages in bottles laid down in the silence and darkness of our cellar.

Sensory characteristics: The colour is a beautiful, deep and full ruby red. The bouquet is broad and engaging, with pleasant notes of red fruit, jam and spices. The palate is dry, warm, savoury and persistent.

Pairing: A full-bodied and structured wine, it successfully accompanies tasty stews and braised red meat dishes, as well as well-matured cheeses.

Serving temperature: 16/18°C.

Storage: The best place to store the wine is in an underground cellar, at a constant temperature, away from light and noise.

