



LANGHE BARBERA D.O.C.

Name of the product: LANGHE BARBERA D.O.C.

Quality: D.O.C.

Vintage: 2019



Tasting notes

Barbera is the wine that best represents the tough, headstrong, quietly dogged, strong but discrete character of the Piedmont winegrower.

This is the favourite of the farm labourer, and has traditionally been the common wine for everyday consumption.

This is a very ancient wine, and its name dates back to its origins before the middle Ages. In classical Italian literature, it has been quoted in works by great poets like Giosuè Carducci and Giovanni Pascoli.

One of the most popular wines in Piedmont, in recent years Barbera has increased its reputation partly because of improvements in wine-growing techniques, and partly due to the evolution in vinification processes which have made it increasingly more successful.

Vine: 100% Barbera

Colour: brilliant ruby that tends to become garnet with age

Bouquet: intense fruity bouquet of prune and mulberry with a hint of spice

Flavour: full-bodied and enveloping, its slightly acid flavour does not upset the balance. Dry, fresh and fragrant, this wine lingers on the palate with traces of plum, blackberry and cherry

Serving temperature: 15° - 16° C.

Serving suggestions: a wine that can be served throughout the meal, very good with first course, grilled or baked red meat, and soft medium cheese

Best drunk: up to two years after the vintage year.

Vinification: traditional in steel vats

Alcohol degree: 13,50%

Residual sugar: < 4 g/l

Total acidity: 5,60 g/l

Total SO₂: 94 mg/l