

BARBERA D'ALBA ROSS D.O.C. 2021

<u>PRODUCTION</u>: This fine red wine is made from a careful selection of late-

harvested Barbera grapes grown in the Langhe hill. Following fermentation at a controlled temperature for around 14 days, the wine is painstakingly vacuum-racked in order to preserve this wine's great natural qualities.

VINTAGE: 2021

ALCOHOL CONTENT: 14% by vol.

<u>TASTING NOTES</u>: Deep ruby-red with a long, full, penetrating bouquet hinting

at violets, vanilla, plum and underbrush; very well-balanced, elegant, velvety taste with a powerful body.

AGEING: 24 months in Slavonian oak, followed by refining in the

bottle.

SERVING: At a temperature of 18-20°C.

<u>PAIRINGS</u>: Excellent with courses of strong meat or mature cheeses, it

is also recommended with pasta dishes in general.

STORAGE: It can keep for up to 20 years in a cool place at a constant

temperature.

