

trediberri



BARBERA D'ALBA

Denominazione di Origine Controllata

GRAPE: BARBERA

WINEMAKING: the grapes come from the Roero area and from our vineyards surrounding the hamlet Torriglione, next to the winery. Barbera is the only variety to whom we systematically apply a green harvest, in order to reduce the yields. Alcoholic fermentation happens in concrete and/or stainless steel and lasts around 12-15 days. Then malolactic takes place in concrete and/or stainless steel and cold stabilization happens outdoor or in conditioned steel tanks. After stabilization, the wine ages for some months in concrete, steel and plastic, before being bottled, usually in April-May of the year after the harvest.

DESCRIPTION: our Barbera is not smoothed by any oak aging and henceforth it is characterized by a bright acidity and a pretty high level of alcohol, if compared to the other Trediberri wines. This wine shows a full body and highlights a fruity character, rather than elegance and finesse. Its perfect pairing is the traditional Bollito misto (boiled veal platter).

For a more detailed tech sheet on a specific vintage, please send us an email at info@trediberri.com

