



## **BARBERA D'ALBA D.O.C.**

**GRAPE VARIETY:** BARBERA 100%

**VINEYARDS:** Family owned vineyards in Serralunga d'Alba (Ornato and Colombaro), in Sinio, Diano d'Alba and Grinzane Cavour together with other vineyards belonging to “historical suppliers” who have been selling their grapes to PIO CESARE for generations, working their vineyards according to our directions and strict quality controls.

**VINIFICATION** 15 days of skin contact in stainless steel temperature controlled fermenters.

**AGEING:** 18 months in French oak. 30% in mid toasted barriques and 70% in 20 to 50 hectoliters casks.

**TASTING NOTES:** The Barbera grapes grown in the Barolo area, give full structure, plummy and complex flavour, with spicy and ripe fruit, blackberry aroma and a hint of toasted tobacco. It ages quite well.