



Barbera D'alba DOP Sanguigna

Data sheet

Produced from grapes coming from Langhe, a territory with a great expression of wines with typical characteristics and a very good structure.

VARIETY: BARBERA

SOIL: CALCAREOUS CLAY

HARVEST: END OF SEPTEMBER

VINIFICATION: STAINLESS STEEL

Service mode and food pairings

How to serve: red wine glass.

Serving Temperature 16/18°.

Pairings: Elaborate first courses, white and red meats, cheeses.

Longevity: good longevity.

Size 75 cl.

Organoleptic notes

Colour: deep ruby red.

Bouquet: an intense bouquet of cherry, black fruits and spice.

Taste: full, round and well balanced with hints of cocoa, caramel, and a long finish.