

Barbera d'Alba Paolina

Grapes grown on several vineyards go together into making this appealing fresh wine in which Barbera's characteristic acid backbone is tamed by skilful wooding.

Denomination: Barbera d'Alba DOC

Growing location: various vineyards in the village of Treiso

Grape-variety: 100% Barbera

Planting of vineyards: 1995

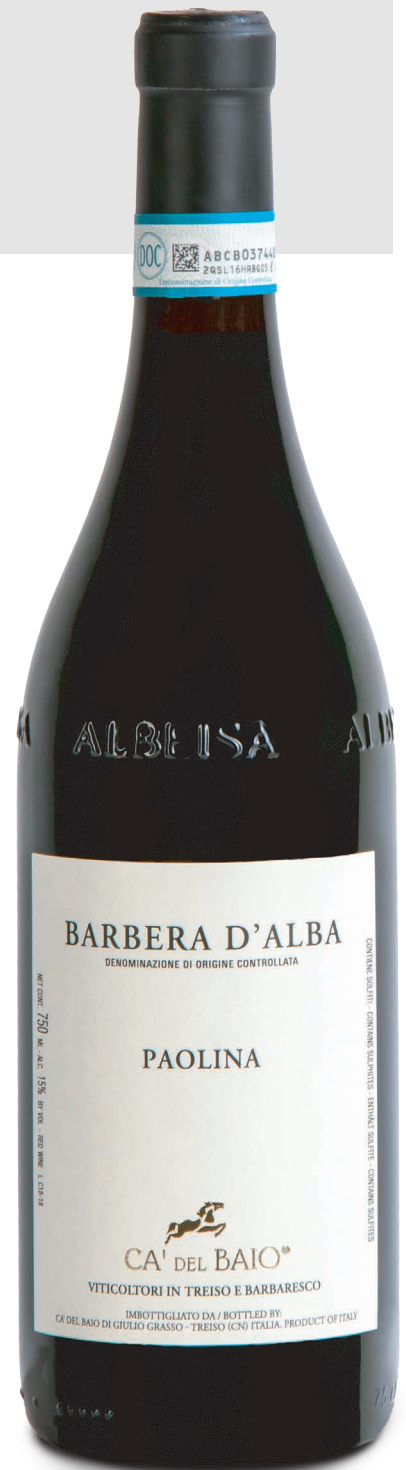
Type of soil: calcareous of medium consistency with sandy components

Position: facing south-east, south-west, west

Harvest: early October

VINIFICATION AND AGEING

on-the-skins fermentation for around 7/10 days in steel at a controlled temperature, followed by the malolactic fermentation. The wine matures for 12 months in oak casks, and then in the bottle for at least 3 months before its release.





TASTING PROPERTIES

colour deep ruby red with purplish highlights; nose vinous and intensely fruity, with nice hints of red currants and raspberries; taste fresh and vibrant on the mouth, showing a long, rich, smooth flavour.

PAIRINGS

excellent with the more flavoursome Piedmontese dishes, from mixed boiled meats to the anchovy and garlic-based “bagna caoda”; generally a great match too for cooked and raw cold cuts, stewed meats, and medium-mature fatty cheeses.

Serving temperature: 17°C

STORING

ready to enjoy a little over 1 year following the harvest, it keeps nicely for 5-8 years, and even longer in the better vintages. Cellaring recommended with the bottle lying down in the dark at a constant temperature.

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VITICOLTORI IN TREISO E BARBARESCO

