

CA' DEL SARTO



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2017



PRODUCTION AREA

The family owned vineyards come from the property of the "Groppone" farm, in the heart of Diano d'Alba, Treiso and Sinio, the most vocated place where to grow Barbera and Nebbiolo varities in Piedmont. All the property is situated between 250 and 350 mt a.s.l., south-west exposed, on a clay ground very rich in minerals.

GRAPE VARIETY

From the oenological point of view, the Barbera is characterized by a great ductility: with its high fixed acidity we can obtain young wines fresh and easy to drink, but also great structured wines with an high ageing potential. The Barbera grape is widely planted in Northern Italy. However this wine is produced exclusively from vineyards in the Barolo region making it more rich and elegant.

WINEMAKING

Approximately 6/8 days of maceration at controlled temperature, then one year ageing in big traditional French oak barrels. After bottling, the wine stays minimum other 3 months in bottle

Alcohol: 14.5 % by Vol

Colour: ruby red, intense when young, after one year refining becomes brighter, and acquires shades of garnet red

Bouquet: intense, vinous, with hints of red fruits

Taste: dry, full bodied, almond-like, harmonious

Pairing: excellent with first courses, roasts, boiled meat and cheese

Tasting temperature: 16/18°

COMMERCIAL FEATURES:

Bottle	:	750 ml.
Packaging	:	12 bottles each carton
EAN Code bottle	:	6 80145 000303

Grimaldi Luigino e C. snc - via Groppone, 1 - Fraz. Valle Talloria
12055 Diano d'Alba (Cn) Italia