



## RAIMONDA BARBERA D'ALBA DOC

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| GRAPE VARIETIES:                | barbera  |
| GROWING LOCATION:               | villages surrounding Serralunga d'Alba                           |
| VINEYARD POSITION AND ALTITUDE: | medium-high hillsides' vineyards with south, south-west exposure |
| SOIL:                           | soil packed with compact clayey marl mixed with calcareous marl  |
| WINE TRAINING SYSTEM:           | guyot  |
| PLANTING DENSITY:               | 4.200 plants/ha  |
| GRAPE HARVEST:                  | end of September, beginning of October                           |
| ALCOHOL CONTENT:                | 13,5% vol  |
| SERVING TEMPERATURE:            | 15-16° C   |
| BOTTLE SIZE AVAILABLE (lt):     | 0,375 - 0,75   |

### TECHNICAL PROFILE

**Vinification:** the fermentation takes place in stainless steel tanks adopting the traditional method, such as floating cap with pump-over. After 7-8 days on the skins at a temperature of 28-30° C, followed by a rapid malolactic fermentation within the months of november.

**Ageing:** at the end of the wine-making process, in january, the wine is transferred into wood for the maturation; part of the wine is aged in large French and Slavonian oak casks, while the remaining is stored in small barrels (225 and 300 litres) made of medium-toasted French and American oak for about a year. The two parts are then blended prior to bottling.

### TASTING NOTES

The colour is deep ruby-red when young, it tends to garnet-red on ageing. It has a rather intense, characteristic nose which is flowery and fruity at the same time, with nice light overtones of wood, spices and vanilla. The flavour is full, persistent, nicely dry and velvety. The wine is already perfect to drink two years after the vintage. Its character and personality will be completed by a further period of ageing in the bottle.

### PAIRINGS

This is a wine which deserves to be served with main course dishes. Excellent with full-flavour dishes, meats and cheeses.