

DIEGO MORRA



BARBERA D'ALBA DOC SUPERIORE 2022

LE SCHIENE



Grape variety: Barbera

Vineyard location: Village of Roddi. The vineyards dedicated to this wine are located on the ridge of the vineyard, in the warmest and sunniest exposure, which is why the name "Le Schiene" was dedicated to the wine

Harvest period: first 10 days of October

Vinification: after soft destemming, fermentation and tumultuous maceration takes place in 10-12 days with constant temperature control (max.28° C), short but frequent pumping over. The vinification and malolactic fermentation take place in stainless steel containers, the aging takes place in French oak barrels of capacity 2500 lt each for about 6/8 months and then continue in steel and then end in the bottle

Alcohol content: 15% BY VOL

Organoleptic characteristics: it derives from a selection of grapes in specific portions of the vineyard, having soil characteristics, age of the plants and exposure that best contribute to its maximum expression. Intense ruby red color, the nose gives ample space to fully ripe red fruits. The tannin in the mouth is combined with a pleasing acidity.

Pairings: full-bodied, full-bodied, rich, structured wine, to accompany dishes with a good fat component, which is balanced by the good acidity of the wine. Find the right place with pasta dishes with an intense flavor, meat and among the cheeses of medium and long aging.