



*Villa Penna*

## BARBERA D'ALBA DOC



**Grapes:**

*Barbera 100%*

**Production area:**

*Guarene (Roero area), the vineyards are planted on hilly slopes:*

*South-East exposure (200-300 metres a.s.l.)*

**Soil:**

*The territory is high in calcareous marl and clay.*

**Winemaking:**

*In the second half of September, the grapes are hand-picked and gently pressed. The fermentation takes place in stainless steel vats for about 10 days with floating cap and frequent pumping in order to optimize the extraction of polyphenols.*

**Ageing:**

*In stainless steel casks for 6 months before bottling.*

**Tasting notes:**

*Ruby red colour with purple reflections, fruity bouquet. Elegant wine with rich and persistent flavour.*

**Serving suggestions:**

*It perfectly pairs with an every-day meal.*

**Serving temperature: 16-18 °C**

**12,5% Vol**