



Viberti

Barbera d'Alba "Gemella"



Varietal: 100% Barbera

Elevation: 400 m

Practice:

Dry Extract:

Appellation: Piemonte, Italy

Production:

Alcohol: 14%

Acidity: 6.3 g/L

Residual Sugar: 1.5 g/L

pH Level:

Tasting Notes:

Expressive floral tones of wild rose, fresh berries, and crushed mineral. The power and intensity of the bouquet is especially attractive and bold. The wine's dark concentration within layers of blueberry and earth is perfectly balanced by those ethereal aromas

Aging:

8 months in French oak vats followed by 2 additional months in bottle.

Winemaking:

After stalk removal and pressing, contact with the skins takes place in the roto-fermenter for 8-10 days. Malolactic fermentation then takes place in French oak vats at 20° C. The wine is transferred back into stainless steel tanks for 3-4 months.

Food Pairing:

Serve with pasta primavera, pizza margherita, and grilled or roasted white meats.

Accolades:

2015 Wine Spectator – 91 pts