



Stefano Farina Barbera d'Alba



Varietal: 100% Barbera

Appellation: Barbera d'Alba DOC

Alcohol %: 13.5

Soil: Clay and rich in iron,

Altitude: Under 650 meters altitude.

Acidity: gr / liter

Residual Sugar : gr / liter



Tasting Notes: The color is an intense ruby red with a vinous aroma, very delicate, with notes of red fruit and a slightly tannic taste with good acidity when young. When slightly aged the wine acquires a softer and more elegant taste.

Wine Making Process: Alcoholic and malolactic fermentation conducted with innovative techniques and carried out at a controlled temperature.

Aging: Short passage in oak casks of Slavonic origin (4-6 months) then resting in bottle before selling for about 6 more months.

Food Pairing: Red and white meats, braised meats, tartare, boiled meat.

Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com