

AZIENDA AGRICOLA

La Fusina



BARBERA D'ALBA SUPERIORE
DOC
LA CASTELLA

The small vineyard which produces this Barbera d'Alba is to be found in the Barolo winegrowing area in the village of Monchiero, just 5 km from the winery. The wine is aged for approximately 1 year in wood, followed by around 6 months in the bottle prior to its release onto the market. This wine is refined for about 18 months in barriques. It is an inviting, it has a great harmony, full expression of a strong and generous land. It combines wonderfully with the main dishes of the traditional Piemontese.

Production area: Monchiero, near the Barolo area

Grape variety: 100% barbera

Altitude: 300 meters

Soil: limestone and clay soil

Age of vineyard: 30 years

Leavev: selected

Fermentation length: 6-8 days

Vinification: short with frequent reassemblages and temperature check

Ageing in wood: 12 months in tonneaux from France, 1st-2nd passage

Refinement in bottle: 6 months

Serving temperature: 18 °C

Perfect dishes: it is perfect with meat dishes (arrosto, brasato)