

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. 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:** approximately 30 years

**Leavev:** selected

**Fermentation length:** 6-8 days

**Vinification:** short with frequent reassemblages and temperature check

**Ageing in wood:** approx. 12 months in tonneaux from France, 1<sup>st</sup>-2<sup>nd</sup> passage

**Refinement in bottle:** approx. 6 months

**Serving temperature:** 18 °C

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