

AZIENDA AGRICOLA

La Fusina

BARBERA D'ALBA

DOC

The small vineyard which produces this Barbera d'Alba is to be found in the Barolo winegrowing area in the village of Monchiero, around 5 km from the winery. The wine is aged for approximately 1 year in steel, followed by around 6 months in the bottle prior to its release onto the market. It is an inviting, full-bodied wine, and it has a great harmony, characterized by spiced and complex fragrance, full expression of a strong and generous land. It combines wonderfully with the main dishes of the traditional Piemontese food, exalting risotto, roast, boiled meat, braised.

Production area: Monchiero, near the Barolo area

Grape variety: 100% barbera

Altitude: 300 meters

Age of vineyard: approximately 30 years

Soil: limestone and clay soil, with layers of sandstone and "tufo"

Leaven: selected

Fermentation length: 6-8 days

Vinification: traditional with short maceration

Refinement: only in steel for about 6 months

Serving temperature: 18 °C

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

