

PODERE GAGLIASSI

MONFORTE D'ALBA - ITALIA



BARBERA D'ALBA 2021

Type: Red.



Grape variety: Barbera d'Alba.

Area of Production: Monforte d'Alba.

Altitude: 400 - 450 m asl.

Harvest: selection and hand picking in late September.

Vinification: fermentation and maceration on the skins in steel tanks.

Aging: 9 months in steel and 5 months in bottle.

Tasting and Color: A deep ruby red color envelops the glass. A rich mouthfeel of red fruits and a marked depth accompany the tasting along with a balanced acidity characteristic of Barbera. Notes of violet and black cherry are clearly discernible on the nose.

Alcoholic degree: 14.5%.

Size: 0.75 l.

Serving Temperature: 17-18 ° C.