



Barbera d'Alba Doc Ansem

APPELLATION: Barbera d'Alba DOC

GRAPE VARIETY: 100% Barbera

PRODUCTION AREA: Canale d'Alba

EXPOSURE AND ALTITUDE: south, south-west; 200-250 m.

SOIL: sandy and calcareous soil

TRAINING SYSTEM: Guyot

HARVEST: hand harvest the third week of September

AGEING: first stainless steel tanks and then some months in bottle

ALCOHOL CONTENT: 13° - 13,5° % Vol.

RECOMMENDED SERVING TEMPERATURE: 14°-16°

Barbera is a piemontese grape variety. The name "Ansem" comes from the piemontese dialect and means "insieme" (together). This name has been chosen in reference to the close relationship and collaboration of Angelo and Stefano in the management of their family business.

TECHNICAL NOTES

The color is an intense ruby red with purple shades. The nose is wide, elegant and charming, with scents that go from cherry to blackberry. In the mouth it is sapid persistent and medium-bodied.

CULINARY COMBINATIONS

The wine pairs perfectly with the Langhe cuisine and savory dishes. Good with pasta (agnolotti del plin and tajarin), rice and soup, red meat and medium aged cheese. Perfect also as an aperitif with cold cuts.

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