



Barbera d'Alba Doc Mulassa

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 soil rich in marl and clay

TRAINING SYSTEM: Guyot

HARVEST: hand harvest in the third week of September

AGEING: big barrels of Slavonia oak

ALCOHOL CONTENT: 14° - 14,5° % Vol.

RECOMMENDED SERVING TEMPERATURE: 16°-18°

TECHNICAL NOTES

The color is intense ruby red with a garnet edge. On the nose the wine is lively and elegant, with ripe fruity notes such as cherry, plum and blackberry. Light scents of tobacco and coffee are present thanks to the long aging in wood. In the mouth, this Barbera is full-bodied, well-balanced and with a long and persistent aftertaste.

CULINARY COMBINATIONS

Barbera is always characterized by freshness and for this reason it pairs well with dishes with an evident sweet tendency and good fattiness. Perfect with complex main courses and with red grilled meat.

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