

Desbela

BARBERA D'ALBA

CONTROLLED DENOMINATION OF ORIGIN

- **Grape Variety:** 100% Barbera.
- **Yield:** 100q/ha (as per production specification).
- **Growing system:** Guyot.
- **Harvest Period:** End of October.
- **Production area:** Cossano Belbo.
- **Colour:** Ruby red with garnet hues due to the ageing process.
- **Bouquet:** Subtle, delicate and evanescent.
- **Taste:** Harmonious and austere but velvety.
- **Alcoholic percentage:** 13-14%vol.
- **Wine making process:** Red vinification with two weeks maceration on the skins.
- **Refinement-Ageing:** 6 months in bottle.
- **Bottling:** June-July.
- **Storage:** Store the bottle horizontally at room temperature.
- **Perfect with:** Second courses, roast meat, braised meat, grilled meat and cheeses.
- **Serving temperature:** 18-20°C.
- **Bottle capacity:** 750 ml.
- **Packaging:** Boxes of 2 to 12 bottles.
- **Curiosity:** Traditionally considered not only a “table wine” but also inelegant and popular, it lately had an important quality improvement obtained through extremely accurate wine making processes and grapes selection. This allowed this wine to compete, from an organoleptic point of view, with the most prestigious wines.

