

RED WINE

Barbera d'Alba DOC "Giada"


Azienda Agricola
ANDREA OBERTO

Grape: 100% Barbera

Growing area: La Morra

Vineyard size: 1,3 Ha in total

Vineyard density: 4.200 vines/Ha

Aspect: southeast

Soil: clay and limestone

Training system: Classic Guyot method with medium-short pruning

Vineyard yield: 1 Kg of Grape/Vines (by thinning)

Maturation: 20 months in new wood, 6 months in bottle

Annual production: around 5.500

Tasting notes: a deep, purple-edge ruby. A forceful yet elegant nose releases notes of dried plum, wild blackberry, roast espresso bean and pipe tobacco. The palate is multi-layered but superbly balanced, with a lengthy, dry finish lined with glossy tannins

Service: Store horizontally, and uncork at least one hour before serving. Best enjoyed at 20° C

Pairings: ideal with traditional filled pastas, such as agnolotti or tajarin, hot appetizers and red meat




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