

RED WINE

# Barbera d'Alba DOC

  
Azienda Agricola  
ANDREA OBERTO

**Grape:** 100% Barbera

**Growing area:** vineyard in La Morra

**Vineyard size:** 3,8 Ha in totale

**Vineyard density:** 4.500 vines/Ha

**Aspect:** southwest

**Soil:** clay and limestone

**Training system:** Classic Guyot method with medium-short pruning

**Vineyard yield:** 1,3 Kg of Grape/Vines (by thinning)

**Maturation:** 4 months in wood of the second passage

**Annual production:** around 24.000

**Tasting notes:** deep ruby red, with purplish highlights somewhat lightened by oak ageing. On the nose, the oak is well integrated with notes of dried plum and bottled cherries. Alcoholic warmth in the mouth, which shows toasty oak, ripe berry and fruit preserves. The fine acidity classic to Barbera fuels lengthy, mineral-edged finish

**Service:** Store horizontally, and uncork at least one hour before serving. Best enjoyed at 18° C

**Pairings:** very versatile wine, excellent with appetizers, main courses and medium-aged cheeses



  
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