

MARCO PORELLO

Barbera d'Alba DOC Mommiano

GRAPE VARIETAL: 100% BARBERA

COUNTRY: ITALY

REGION: PIEDMONT

APPELLATION: BARBERA D'ALBA DOC

ABV: 14.5%

HARVEST TIME: HAND HARVESTED IN THE MIDDLE OF OCTOBER

VINIFICATION: ALCOHOLIC FERMENTATION IN STEEL VATS

CONTROLLED TEMPERATURE WITH 7-10 DAYS MACERATION

AGING: FEW MONTHS IN STEEL AND CONCRETE TANKS

TYPE OF SOIL: IN CANALE ON SANDY, CALCAREOUS AND CLAYEY
SOILS WITH SOUTH-WEST EXPOSURE.

FARMING PRACTICE: SUSTAINABLE

NOSE: CHERRY PULP, UNDERGROWTH, RIBES, RASPBERRY WITH
EARTH AND PEPPER TONES.

TASTE: MEDIUM BODIED, VERY FRESH AND SLOWING, SOFT
TANNIN AND FRUITY PERSISTENCE.

FOOD PAIRING: RISOTTO W/ MEAT, PASTAS AND CURED MEATS.

