Giribaldi, Barbera d'Alba DOC Superiore

SAQ Code: 15218791
Format: 750 ml



DESCRIPTION

It is a wine with an intense ruby red color. On the nose, it is very wine-like with notes of violet and hints of black cherry. On the palate, it is dry and warm with spicy notes, subtle vanilla, and red fruit pulp. This Barbera exhibits all its typical characteristics: fresh and ripe fruit, vibrant acidity, making it a perfect wine for many pairings, from pasta dishes to cheeses.

Country: Italy
Region: Piedmont
Geographical location: This Barbera comes from the "Caj" locality in the territory of Alba, a hilly area at an average altitude of 380 meters above sea level.
Vineyards and planting: The vineyards, cultivated under organic practices, consist exclusively of Barbera with various Italian clonal materials.
Vinification Process: The vinification process involves an 11-day maceration and fermentation at a constant and controlled temperature. After resting in stainless steel tanks, the wine matures for approximately 8 months in 30 HL barrels, followed by bottle aging for at least 3 months.
Food and wine pairing: This wine is perfect for many pairings, from pasta dishes to cheeses.
Serving Temperature: 18-20°C

PRODUCER

Azienda Giribaldi

AGENCY

Agile, Wine & Spirits

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