

FRATELLI CALORIO

BARBERA D'ALBA

denominazione di origine controllata



GRAPE VARIETY

barbera

MUNICIPALITY

Montà - Santo Stefano Roero

EXPOSURE

South, South / West

SOIL

clay, calcareous

GRAPE HARVEST

beginning of October - hand picked in small boxes



VINIFICATION AND AGEING

grapes destemming and pressing - fermentation in stainless steel tanks at 28/30 °C for 10 days with frequent pumping over and marc pressing - ageing in steel vats - bottled the spring following the harvest

ORGANOLEPTIC PROFILE

colour: intense, deep purple red

aroma: intense, with hints of red berries, ripe and dry plum, roasted and spicy notes

taste: powerful and fill-bodied, notes of cherry, the finish is long and persistent

SERVING TEMPERATURE

18 - 20 °C

RECOMMENDED PAIRINGS

FIRST COURSES, ROASTED AND GRILLED MEAT, SEMI-MATURED CHEESES