

P I N S O G L I O

BARBERA D'ALBA DOC BRIC LA RONDOLINA



MUNICIPALITY: Castellinaldo

GRAPE VARIETY: 100% Barbera

SOIL AND VINEYARD: Sandy soil of marine origin, rich in marl. Exposure: East, South and West

ALTITUDE: 250 m.a.s.l.

YIELD PER HECTARE ON AVERAGE: 6000 kg per hectare

VINIFICATION AND AGEING

The grapes come from a single vineyard and they are carefully selected through a rigorous bunches thinning. The harvest occurs in October. The grapes are pressed and put to ferment for 8/10 days in temperature controlled tanks. After raking the wine is poured off in large wooden barrels (1500l). The ageing in wood lasts about 17/18 months. At the end of the ageing stage the wine is assembled in stainless steel tanks for another few months concluding the evolution with refining in the bottles.

ORGANOLEPTIC PROFILE

It is a wine with a dark and intense ruby red color with aromas of red fruit, with hints of vanilla and sweet tobacco. In the mouth it is powerful, full, concentrated and well structured. The finish reminds the scents with a perfect balance between wood and fruit aromas.

FOOD AND WINE PAIRING

We recommend the pairing with first courses with meat sauces and second courses of veal and game meat. It pleasantly contrasts chalky and seasoned cheeses. It is excellent with rice with cardoons sauce.

SERVING TEMPERATURE

17-18 °C