



PIEMONTE DOC BARBERA BRUENTE



The typical Piedmontese red, with a precise balance between acidity and freshness.

The terroir

The land of La Raia, dedicated to the cultivation of Barbera grapes, is rich in limestone and marl, situated at around 380 meters above sea level with a south-south-west exposure. The vineyard, trained using the Guyot system, has a density of 4,500 vines per hectare. Their management is in line with the estate's philosophy and biodynamic principles, without the use of chemical products.

Grapes

Barbera grapes have always been cultivated in our area. The perfectly ripe bunches have a high sugar content and a good level of acidity typical of the Barbera variety.

Winemaker's notes

The Barbera grapes have been cultivated in Piedmont since medieval times. When the grapes are ripe, they are characterised by high sugar levels and a balanced acidity, typical of the Barbera vine.

The harvest happens between the end of September and the beginning of October.

Grapes are handpicked and then brought to the cellar where they are destemmed. The fermentation is completed with the skins.

The following day pumpovers are completed to extract colour and aroma.

The alcoholic fermentation continues slowly for 15 days. Then racking, i.e. the separation of the liquid from the skins, takes place.

The wine is kept at a temperature of 20° C for about one month, to favour the malolactic fermentation. After some decanting necessary to make the product clearer, the wine is refined in stainless steel tanks for approximately six months. This is followed by a short period of bottle ageing before it's released on the market.

Tasting notes

Colour: ruby garnet-red, with purple hints.

Aroma: intense floral notes, suggesting rose and small brushwood fruits.

Mouthfeel: full, harmonic, and warm, with a pleasant savoury finish.

Perfect pairing

Its immediacy make it the perfect match for every meal. It is excellent with meat sauces, roasts and medium aged cheese.

Best served: between 18 and 20° C.

Perfect storage

Store the bottle lying down in a cool, well-ventilated space, away from lights and vibrations.

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