



PIEMONTE **doc** BARBERA LARGÉ



It is the result of selecting our finest Barbera grapes, produced only in exceptional vintages. It refines its full-bodied character in barriques.

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. For the planting of the vineyard, a mass selection was carried out: thousands of grafting were grafted, carefully choosing the best vines from old vineyards in the area. No chemical fertiliser or synthetic chemical is used in cultivation.

Grapes

This wine is produced only in the best vintages, when the Barbera grapes are perfect and analysis show the perfect physical and organoleptic characteristics required to produce a great wine.

Winemaker's notes

This wine is produced only in exceptional vintages. Around mid-October grapes are handpicked and put in crates to be brought into the cellar; the bunches are then selected on a sorting table. After the grapes have been destemmed, the must begins fermenting with the skins at a controlled temperature. The following day pumpovers start to extract colour and aroma. The alcoholic fermentation continues slowly for 15 days, then the must is macerated for another 10 days in contact with its own skins. Racking, i.e. the separation of the liquid from the skins, follows. 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 placed in barriques for around 18 months and subsequently rests 6 months in the bottle before being released on the market.

Tasting notes

Colour: ruby garnet-red, very intense, with slightly purple hints.

Aroma: broad and intense, with hints of chocolate and spices, blackberry, and dog-rose.

Mouthfeel: full-bodied and harmonic, with balanced tannins and a sweet, persistent finish.

Perfect pairing

The features and structure make it the perfect match for roasted and braised red meat and mature 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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