

Barbera d'Alba D.O.C.



Barbera d'Alba D.O.C. represents at its best the Piedmontese wine tradition.

Once considered a wine for daily consumption, now the Barbera d'Alba DOC has won a prestigious place in the range of classy wines thanks to the new techniques and the most accurate selection of the grapes. Son of the lands of Nebbiolo, it acquires all the best features, and, to enhance its qualities to the best, our company has decided to put it on the market after about a year of aging.

The harvest is done manually, to ensure a more accurate choice, the first days of October.

Following the harvest comes a short fermentation of about 10 days in stainless steel tanks.

After this step, the wine is decanted, and, while a part is left in the steel tanks, the other is kept in wooden barrels. After a year of rest, the Barbera d'Alba DOC is assembled and bottled to be put on the market after about 2 months.



Grape variety: 100% Barbera

Type of soil: Calcareous clay

Elevation: 250/300m above sea level

Plantation: Guyot

Alcohol: 13°-14°

Barbera d'Alba DOC presents itself with an intense color, ruby red when young, tending with time to a garnet red colour. The perfume has an intense vinous smell characterized by herbaceous notes. On the palate it has a dry, warm and full-bodied taste which, after adequate maturation, becomes completely harmonious, becoming soft and velvety.

Barbera is a wine that goes well with all the typical Piedmontese dishes.



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