

MARCHESI DI BAROLO BARBERA D'ALBA RUIVEI DOC 2019



WINE INTRODUCTION

Barbera d'Alba is the most traditional of Piedmontese wines. The grapes come from vineyards characterised by predominantly clay/limestone soils, alternating with layers of whitish marl, which provides the wine with an excellent structure and endows it with a vigorous but balanced character. The Production Regulations allow Barbera d'Alba to be vinified with a small percentage (up to 15%) of Nebbiolo d'Alba, to increase its finesse and elegance. The Cantine dei Marchesi di Barolo makes use of this opportunity which, together with the choice of vineyard positions and the attention to the perfect ripening of the grapes, allows us to obtain a softer wine, with greater structure, but with reduced acidity.

WINEMAKING NOTES

Right after being picked exclusively by hand, the whole grapes are taken to the cellar where they are rapidly destemmed and softly crushed to extract only the noblest and most aromatic parts of the skin and the outer area of the berry. Fermentation takes place in thermo-conditioned vats at a controlled temperature. Maceration lasts for about 8 days, during which the wine is frequently pumped over the skins so that the must assumes all the mineral nutrients and delicately extracts all the colouring agents. First racking is done when the product is almost completely dry. Partial ageing takes place in traditional Slavonian oak barrels. Its sweetness is essentially due to the moderate acidity and to its delicate tannins. Barbera d'Alba matures 2 years after harvest and reaches its peak between 2 and 6 years of age.

APPEARANCE, AROMA AND TASTING NOTE

The colour is ruby-red with purple shades. Aromas are fresh with fruity notes reminiscent of blackberries, red fruit jam and spicy scents of vanilla and toasted hazelnut. Flavours are full and rich, with a slight touch of tartness. Oak is well integrated amongst other aromas and flavours. Barbera d'Alba is an ideal wine for the entire meal and a perfect companion for every occasion. It pairs well with savoury appetisers, first courses with rich sauces and second courses made with boiled or roasted meat. This wine also enhances the flavour of traditional vegetable soups. It is the ideal pairing for fresh cold cuts and hard cheeses.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Barbera d'Alba Ruvei DOC
Vintage:	2019
Principle Grape (%):	Barbera (min. 85)
Secondary Grape (%):	Nebbiolo (up to 15)
Closure:	Nomacorc
Winemaker Name:	Flavio Fenocchio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.00%
Acid (g/L):	6.30
Bottle Size:	75cl
Case/Pack Size:	6x75cl