CACHET WINE

Barbera D'Alba, Mario Giribaldi



Code BARB095

A Barbera with all its most typical characteristics: fresh and ripe fruit, fresh acidity which makes it a perfect wine for many accompaniments. It is a powerful, full-bodied wine that is highly drinkable!

Tasting Notes:

The colour is intensely ruby red. On the nose, notes of violet, black cherry and warm sweet spice. On tasting there are added tones of vanilla, liquorice, ripe plums and a hint of balsamic - the tannins are integrated well. A Barbera with all its most typical characteristics: fresh and ripe fruit, fresh acidity which makes it a perfect wine for many accompaniments.

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Specification	
Vinification	This Barbera comes from the “Caj” locality located in the Alba area, a hilly area at an average height of 380 meters above sea level. The soil is lean, calcareous marl, facing South-South-West; for a total of 3.96 hectares, from the Azienda Agricola Giribaldi di Mario – Rodello D'Alba estate. The vineyards are made up exclusively of Barbera; the cultivation is Guyot with 5,000 vines per hectare. Winemaking involves maceration for 12-15 days, with multiple daily pumping over. Fermentation is carried out at a constant and controlled temperature. After resting in stainless steel tanks, the wine matures for approximately 6 months in 30 HL barrels. Followed by maturation in bottle for at least 6 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2029
Country	Italy
Region	Piedmont
Type	Red Wine
Grapes	Barbera
Genres	Organic, Vegan, Vegetarian
Vintage	2022
Body	Hearty, rustic and full flavoured
Producer	Azienda Agricola Mario Giribaldi
Producer Overview	The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.
Closure Type	Cork
Food Matches	Drink with charcuterie or a hearty Italian stew