



# CACHET WINE

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## Barbera D'Alba, Mario Giribaldi

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**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!

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**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** 2021

**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