

TECNICAL SHEET

Name: **Zabaldà**

Denomination: Barbera d'Alba DOC

Variety: Barbera 100%

Harvest: manual in cases

Vinification: destemming with cold maceration for a few days in temperature controlled tanks. Vinification in steel tanks with control of temperature for about 8 days.

FML: in steel

Ageing: about 6 months in steel tanks

Production: about 7000 -15 000 bottles a year

Tasting notes

Colour: purple ruby, purplish fingernail

Bouquet: floral, red fruits and spice

Taste: Typical Barbera, fresh, with a dry, savory and harmonious flavor

Service temperature: 16-18°C

Recommended pairings: meat appetizers, pasta, pizzas and cheese dishes.

The name: we called it Zabaldà in honor of ex-owner of the vineyard



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