

DATA SHEET

La Granera

Castellinaldo

BARBERA D'ALBA

CONTROLLED DESIGNATION OF ORIGIN

"Castellinaldo" is a Barbera d'Alba with intense characters; rich in structure and personality, which knows how to resist the pitfalls of time for a long time and fully brighten up the table.

TYPE OF GRAPE VARIETY

100% Barbera

LOCATION OF THE VINEYARD

The grapes come from the vineyards in the "Granera" locality corresponding to the MGA "Rocca Cerreto", in the town of Castellinaldo d'Alba.

GRAPE HARVEST

The grapes are harvested by hand with careful selection of bunches in the second half of September/beginning of October.

WINEMAKING

The soft pressing with destemming preceded the fermentation with traditional maceration for about ten days.

MATURATION

The wine matures slowly for 6-8 months in 500L tonneau.

AGEING

After bottling, the wine ages for 4-5 months in the company before being marketed.

ALCOHOL CONTENT

Castellinaldo Barbera d'Alba has an alcohol content of 14.5% Vol.

CHARACTERS

Purple red is the color with garnet hues; the aroma is broad and intense, with fruity, floral and spicy hints; The flavor is full and elegant, with great personality and pleasantness.

AT THE TABLE

It goes well with meat appetizers, first courses with good flavor, red meats with robust sauces and long-aged cheeses.

