



## Langhe Barbera (DOC)

Denominazione di Origine Controllata

**Grape Variety:** 100% Barbera

**Municipality:** Castagnito Roero

**Soil:** Clayey with sandy marls

**Training System:** Guyot

**Yield:** 90 Ql/Ha Crop thinning for higher quality

**Vinification:** Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

**Ageing:** Steel Tanks

**Alcohol Content:** 13,5 % Vol.

**Characteristic:** important fruity note, followed by hints of dried rose, nutmeg, and cinnamon. It is dry, bodied, with a round and smooth taste.

**Serving Temperature:** 18 - 20 °C

**Food Pairings:** Meat-based pasta courses, such as tagliatelle with Bolognese sauce, or stuffed pasta



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