

Barbera d'Alba

Gisep

D E N O M I N A Z I O N E D I O R I G I N E C O N T R O L L A T A

Made from Barbera grapes grown in vineyards situated in Serralunga d'Alba.

Altitude: 330 m

Total Surface Area: 1 hectare (2.5 acres)

Soil Composition: Mixed consistency tending towards lime

Training System and Vine Density: Traditional Guyot; from 5,500-6,000 vines per hectare (2,227-2,429 vines per acre)

Yield: 5 tons per hectare (2 tons per acre)

Average Age of Vines: 40 years

Harvest: Manual, in the middle of October

First Year of Production: 1998

Alcohol Content: 13.5-15% vol., depending on the vintage.

Vinification and Aging: After 5-7 days of temperature-controlled (31-34°C/88-91°F) fermentation in stainless steel, the wine completes the fermenting processes in *barriques* made of Allier oak, where it ages for about 18 months. This is followed by at least six months maturing in the bottle. The wine is released for sale in its second year of maturing.



Excellent exposure and very low yields give excellent grapes which make it possible to obtain a wine with considerable complexity. Barbera is a really important grape variety capable of giving remarkable results: with this selection, dedicated to grandfather Giuseppe ("Gisep" in the local dialect), our estate proposes one of its best creations.

Appearance: Deep purplish, almost impenetrable red

Bouquet: Elegant, sweet, and tempting, the fruity notes characteristic of Barbera emerge

Flavor: Thanks to its structure and concentration, it offers the palate sensations that only great wines can give; it reveals a decisive character in the smoothness created by the ripe grapes and the maturing process; it is released for sale in its second year.

Service Temperature: It is best to serve it at temperatures between 18-20°C (64-68°F)

Food Pairings: Ideal with fresh egg pasta and rich, tasty sauces, with main courses featuring meat, such as the sumptuous Piedmont-style assortment of boiled meats and meat stews. It is also perfect with medium-mature cow's milk cheeses.

Serralunga d'Alba

M A S S O L I N O