



• A L E M A T •

OUR WINES



PRAIE

Barbera d'Asti D.O.C.G.

Grape varietal: Barbera 100%

Wine making : fermentation is made in stainless steel tanks at a controlled temperature of 28°C, the most-wine is kept in contact with skins for 8-10 days, then we proceed with racking off and pressing. Malolactic fermentation follows at a controlled temperature of 20°C.

Aging process : in stainless steel vats for 6-8 months than it is bottled. Two more months in bottle before sale.

Colour: Deep ruby with violet shades.

Nose: cherry, red fruits and ripe black cherry.

Taste: wide enveloping and intense, persistent; aftertaste brings back pleasant sensations of ripe red fruits aroma with a lightly spicy finish.

Serving temperature: 16° C.

Food pairing: excellent for the entire meal, cured meats, important first courses, chicken, boiled meat, Piedmontese "fritto misto".