



## **BARBERA D'ALBA DOC 2006** **AZIENDA AGRICOLA ALDO CLERICO**

production area: Monforte d'Alba, Cuneo, Piedmont

altitude: 480 m o.s.l.

vineyard orientation: north-south

soil location: sloped

varietal: 100% Barbera

soil composition: limestone and clay

harvest: beginning of September

vinification: in stainless steel tanks

cellaring: oak barriques for 16 months

refinement: in bottle for six months

alcohol content: 13,5%

serving temperature: serve at 18-19 C.

culinary suggestions: red meats, game, seasoned cheeses, orange duck

### **WINE CHARACTERISTICS**

colour: a classic Barbera with vivid deep purple and red color tones.

bouquet: a very pronounced bouquet with scents of red and black fruit with notes of vanilla, evident of its aging in barrique.

palate: this Barbera is purple in the glass, intense with a wide array of complex aromas on the nose, fresh, fruity and well amalgamated with creamy notes originating from the aging in wood. On the palate, the wine is elegant, good body and vibrant acidity that give it a long and persistent finish. It is a perfect match with boiled meats, meat sauces, stuffed pasta with butter and sage, rich risottos, medium-aged cheeses like Gorgonzola.

Case format: 6 bottles

Licencee price per bottle \$ 30.00/ Case \$ 180

Final retail per bottle \$ 32.00/ Case \$ 192

VINUM  
NOVUM