



## BARBERA D'ALBA DOC • À BON RENDRE

The vine **Barbera** comes from the zone of Monferrato. It arrived in the area of Alba after the invasion of the grape phylloxera (towards the end of '800) and it has quickly spread for its gifts of roughness and productivity.

This qualities allowed its growing in less suitable zones.

When it is cultivated in privileged areas, once left to **Nebbiolo**, it seems to thank the vine dresser giving him a fresh and fragrant wine, the **Barbera d'Alba "À bon rendre"**. The wine can be appreciated since the spring following the harvest or it can be suitable for the ageing in wood, but this is the Barbera... "Laboriosa"!

The first days of October the grapes come to ripeness.

The fermentation goes on for about 10 days after which it is drawn off and kept into stainless steel tanks and partly in wood before bottling it in spring.

The **Barbera d'Alba "À bon rendre"** has an intense ruby red colour, it smells of fruit, it is fragrant and it has a full taste with equi-brated acidity well supported by the structure.

**Vinification:** traditional with maceration

**Refinement in wood and stainless steel:** 6 months

**Refinement in bottle:** 2 months

**Alcoholic content:** 13-13,5%

**Sugar:** 2 g/l

**Extract:** 30 g/l

**pH:** 3,50-3,60

**Acidity:** 5,80-6,00 g/l

**Pairings:** Thanks to its refinement and elegance it can accompany any dishes. It is a maid of all work wine for people who want to obtain the right pleasure from good wine and ... "à bon rendre".