

BRUNA GRIMALDI

BARBERA D'ALBA DOC LA MATTEA



A wine that conquers the palate both when young and aged. The intense perfumes recall black cherries and prunes, the taste is round, with balanced acidity. It is produced in the version of Barbera d'Alba Superiore Scassa and Barbera d'Alba La Mattea, made from the grapes cultivated in Diano d'Alba and in Roddi.

BLEND
100% Barbera

PRODUCTION ZONE
Diano d'Alba, Roddi

SOIL
calcareous sands and clayey marls

BLEND
100% Barbera

FERMENTATION
in stainless steel for 8/10 days controlled temperature

AGING
in tonneau for 5/8 months

BOTTLE AGING
6 months

COLOR
ruby red with violet highlights when young; ruby red with garnet highlights with greater age

AROMA
intense, grapey, delicate, intense; with age, sensations of fruit under syrup, amarena cherries, and plums

FLAVOR
dry and full bodied, with a tangy, refreshing acidity

AVERAGE ALCOHOL
14.5° centigrade

MATCHING WITH FOOD
salami, pasta, roasts and stews, game, and flavorful cheese

SERVING TEMPERATURE
in crystal stemware for fine red wine, at a temperature of 18° centigrade (64° Fahrenheit)