



# Barbera d'Alba Paolina

This wine comes from the assemblage of different vineyards, creating a fresh that exhibits strong, but soft Barbera characteristics.

Denomination: Barbera d'Alba DOC

Growing location: various vineyards in the village of Treiso

Grape-variety: 100% Barbera

Planting of vineyards: 1960

Type of soil: calcareous of medium consistency with sandy components

Position: facing south-east, south-west, west

Harvest: early October

## TASTING PROPERTIES

colour deep ruby red with purplish highlights; nose vinous and intensely fruity, with nice hints of red currants and raspberries; taste fresh and vibrant on the mouth, showing a long, rich, smooth flavour.

## PAIRINGS

excellent with the more flavoursome Piedmontese dishes, from mixed boiled meats to the anchovy and garlic-based “bagna caoda”; generally a great match too for cooked and raw cold cuts, stewed meats, and medium-mature fatty cheeses. Serving temperature: 17°C





## STORING

ready to enjoy a little over 1 year following the harvest, it keeps nicely for 5-8 years, and even longer in the better vintages. Cellaring recommended with the bottle lying down in the dark at a constant temperature.

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