

Giovanni Manzone

Barbera d'Alba DOC "Le Ciliegie"



Location of the Vineyards: Le Ciliegie vineyard in Monforte d'Alba

Vinification: Harvest takes place in the second decade of September. Maceration on the skins for 10 days at approx 78F.

Aging: Aged in 25-hectoliters casks for 3-4 months, and 10 months in stainless steel tanks.

Grape varieties : Barbera

Altitude : 335m - 400m ASL

Vineyard age : Planted in the 1980s.

Exposure : West / South-West

Soil : Calcareous-clayey

Alcohol : 13.5%

Tasting notes :

An easy-going Barbera that offers clean fruity notes of red currant and prunes. The vivid acidity keeps this focused and mouthwatering on the lingering finish and makes it an ideal food companion. Try it with fresh pasta dishes, agnolotti and white meats.

Press Notes

James Suckling

2019	92 points
2017	90 points



Sustainable

