

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

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.

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Wine Merchants

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