



# Paolo Conterno Barbera d' Alba "La Ginestra"



**Varietal:** 100% Barbera

**Altitude:** 300 – 400 mtr a.s.l.

**Appellation:** Barbera d' Alba DOC

**Acidity :** 6.5 g/l

**Alcohol %:** 13.5

**Dry Extract:** 29 g/l

**Soil:** Mainly clayey and calcareous, providing ideal water retention.

**Tasting Notes:** Dense ruby red with violet highlights; nose of dark violets and pressed red-berried fruit. Fresh and well-balanced on the palate, showing cherries and raspberries. Soft, warm entry; juicy and easy-drinking, with finish of good length

**Vinification:** The grapes are crushed and destemmed immediately after picking, followed by maceration in special tanks which caters for optimum extraction of the color within a period of 12-14 days. The wine is drawn off, and the fermentation is completed without any further intake of tannins.

**Aging:** Following the first racking's, the wine matures and it is bottled, generally, late in the summer following the vintage.

**Food Pairing:** Best served with hot hors-d'oeuvres, pasta with rich sauces, and stewed and boiled meat.

## Accolades

2018 **92** pts R. Parker



2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)