



# BARBERA D'ALBA DESMENTIÀ

Forgotten in wood. A stroke of luck.

Another wine which tends to “Barbarescheggiare”. It shares the San Stunet vineyard with our Barbaresco. It spends up to two years in small wooden barrels, some new and some not. It is called Desmentia (which is the Piedmontese word for "Forgotten") because we forgot about it by accident and left it to age in wood for longer than planned. Dry, well-structured and smooth, harmonious and persistent with scents of red fruit.

## TECHNICAL DATASHEET

**Type of wine:** red

**Appellation:** Barbera d'Alba Desmentia

**Classification:** D.O.C.

**Production zone:** Treiso

**Grape variety:** Barbera

**Type of soil:** blue marl and clay

**Exposure:** South-easterly

**Vinification and ageing:** vinification on skins, fermentation in steel tanks for ten days, ageing in medium-capacity oak barrels for twelve months

**Colour:** garnet red

**Palate:** dry, well-structured, smooth, harmonious and persistent

**Bouquet:** intense, sophisticated, complex, with ripe fruity notes of blackberry and cherry

**Pairings:** rice and pasta dishes with meat sauces, roast meats and cheese

**Serving temperature:** 18° C

**Alcohol content:** approx. 13.5% vol.

