



Barbera d'Alba

DOC, Silvia Rivella, 2016

750 ml

CHF 35.-

Art. nr. 35291716

Aromas of ripe, dark stone fruit dominate the bouquet of this typical Barbera, accompanied by a hint of flint stone and floral notes reminiscent of chrysanthemums. The characteristic fresh acidity of this grape variety is well integrated, juicy and matches perfectly with the smooth tannins. On the palate it convinces with an intense, full-bodied taste and a long finish.

Origin:	Italy / Piemont / Barbera d'Alba
Grape variety:	Barbera
Maturity:	2 to 7 years
Serving temperature:	16 to 18 °C
Vinification:	long must fermentation, fermentation in steel tank
Harvest:	hand-picking
Maturation:	in used barriques
Bottling:	no filtration
Maturation duration:	8 months
Volume:	14.5 %



Vegan