

BARBERA D'ALBA DOC 'PAOLINA'

2022 | Red Wine



Case Size: 6

Deep ruby red in colour with purplish highlights. Vinous and intensely fruity, with nice hints of red currants and raspberries. Fresh and vibrant on the mouth, showing a long, rich, smooth flavour.

Vinification:

On-the-skins fermentation for around 7/10 days in steel tanks at a controlled temperature, followed by malolactic fermentation. The wine matures for 12 months in oak casks, and then in the bottle for at least 3 months before its release.

Grape Varieties: Barbera



Italy, Piedmont

Ca del Baio

Classification: DOC | **ABV:** 15% | **Closure:** Natural Cork

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