



AZIENDA AGRICOLA RIGO



Barbera d'Alba Superiore Doc

Vine	Barbera 100%
Vineyard Position	Diano d'Alba
Exposure	South / South-East
Total Area	2,5 Ha
Harvest	End of September/ beginning of October
Vinification	Traditional about 15/20 days of maceration
Ageing	In oak barrels for 12 months, for sale starting from march of the second year of ageing

Sensorial Profile

Our Barbera d'Alba Doc has an intense ruby-red colour. It has a vinous bouquet, intense yet delicate at the same time. On the palate it is dry, full-bodied and harmonious.

To Drink With

Our Barbera d'Alba Doc is perfect alongside traditional Piedmontese first courses. with Tagliatelle (fresh egg pasta) al Ragu', Ravioli "al Plin", Hard cheeses.

Excellent with Roast Meats.