



Barbera d'Alba DOC

Gianni Ramello's Barbera d'Alba is produced with Barbera grapes from the left bank of the river Tanaro. The harvest is located between Dolcetto and Barolo, in the first ten days of October, the fermentation lasts 10-12 days, at the end of which the Barbera is left to decant and after 7-8 days. It is decanted into wooden barrels and left to age for about 7/8 months.

After a light filtration, the Barbera is bottled and left to rest for at least 2 months before being put on sale.

The wine has a deep ruby red colour, the smell is dominated by hints of fruit with hints of spices, ash.