Gagliasso Barbera d'Alba Vigna Ciabot Russ

Azienda Agricola Gagliasso

Italy - Piemonte - Barbera d'Alba DOC

The wine shows intense aromas of dark fruits, spices, black pepper and anise. It is fresh on the palate with high acidity, silky tannins and ripe dark fruit flavors. A long lingering finish.

Specifications

Appellation	Barbera d'Alba DOC
Varietals	100% Barbera
Vinification	Guyot method with medium-short pruning; Fermentation in stainless steel temperature controlled vats. 8-10 days maceration ; malolactic fermentation in stainless steel vats. Aged 18 months in new French barriques then aged in the bottles for another 12 months.
Pairings	Refreshing acidity makes this very food friendly. It would work well with pasta topped with porcini mushrooms.

Codes, Weights and Measures

UPC	7 84585 01543 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01543 3
Case Weight	35
Cases/Pallet	50
Layers/Pallet	10
SRP	$ 30.99 USD 750mL Bottle