

Garavagna Barbera d'Alba Superiore DOC



Italy - Red

d'Alba

Barbera

Tasting Notes:

Fratelli Povero only uses the grapes of their vineyard "Garavagna". Once the product with its own peculiar features is obtained, the Garavagna is left to age in wooden barrels for as long as it takes for it to acquire its final organoleptic profile. The Barbera d'Alba is characterised by an intense ruby red colour. The scent is particularly winy, full and persistent. The flavour is dry, warm and full.

Serving:

The ideal temperature is around 18°C. It should be served, de rigueur, with roasts and it goes well with venison and mature cheeses with labelling lines and/or bonding lines (patent Vijuk).

Tasting Chart



GARA