

# BARBERA D'ALBA DOC “FIL RUS”

In this wine, Barbera connects the Langhe and Roero like a thread that is interwoven in the glass to combine the essence of two neighbouring, yet - as always happens - very different areas. In fact it is a blend resulting from vineyards located on both the left and right sides of the river Tanaro. A wine that becomes the fil rouge or common thread linking two great winegrowing areas, a wine that can be no other colour than red.

**Formati disponibili:** 75 cl



**Vineyards:** various, located on the hills of San Rocco Seno d'Elvio in Alba, and partly in the hills of the Roero, in Guarene

**Varietal composition:** 100% Barbera

**Harvest period:** early October

**Vinification and ageing:** crushing of the grapes, and fermentation on the skins in steel. The wine evolves for 6-8 months in steel, followed by several months of ageing in the bottle, stored horizontally in underground cellars.

**Alcohol:** 13,5 -14,5%

**Colour:** an intense burgundy with ruby highlights

**Nose:** fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

**Taste:** full-bodied, warm and well-structured, with a long aromatic finish.

**Food pairings:** cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.