



ATTILIO GHISOLFI

2016

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BARBERA d'ALBA MAGGIORA



WINE DATA

Producer
Attilio Ghisolfi

Country
Italy

Region
Piedmont

Wine Composition
100% Barbera

Total Acidity
6.77 G/L

Residual Sugar
0.40 G/L

Alcohol
14.74%

DESCRIPTION

The color is ruby red, leaning towards garnet. The nose is powerful and fruity, with a palate that reveals hints of raspberry and forest fruit in its appealing, luscious and well-balanced taste.

WINEMAKING

The Barbera grapes for this wine come from west- and northwest-facing vineyards located in the Visette area of the village of Monforte d'Alba, at about 383 to 437 yards. The vines are between five and 15 years of age, and the soil is marl, with white tufa. The grapes are vinified using only wild yeast and undergo cryo-extraction, lasting 36 hours to bring out the wine's freshness and flavors, followed by maceration on skins taking place over approximately four days. Fifty percent of the wine is then matured in small French oak barriques, and 50 percent in large Slavonian oak barrels, for 15 months, with a further six months' ageing in the bottle at controlled temperatures.

SERVING HINTS

Attilio Ghisolfi Barbera d'Alba Maggiore is a perfect accompaniment both red and white meats like chicken and pork, as well as an array of Italian cheeses.