



Villadoria  
SERRALUNGA D'ALBA

## BARBERA D'ALBA SUPERIORE D.O.C. *Almèi*

Barbera is the most enjoyable and multi-faceted grape variety for Piedmont wine growers. The decision to make a Barbera with all the power of yesteryear and all the elegance of modern wines was the brainchild of Daniele Lanzavecchio many years ago. *Almèi*, meaning “the best” in Piedmontese, is for Villadoria the maximum expression of a vine grown all over the world, with the Alba hills being the ideal *terroir* for it to reach its maximum potential. The best grapes are selected to make the elegant and modern Barbera d'Alba Superiore *Almèi* Villadoria.



### GRAPE VARIETY

Barbera

### PRODUCTION ZONE AND YIELD PER HECTARE

The grapes come from the hills around Alba. The vineyards are selected for their position, soil composition – clayey marls mixed with limestone – and the variety's vocation. During the harvest the grapes are selected to create a Superiore variant. The training system used is Guyot and yields are around 55 hectolitres per hectare.

### WINEMAKING

The grapes are harvested by hand, destemmed and crushed gently. Alcoholic fermentation takes place in controlled temperature stainless steel tanks. Time on the skins varies by vintage, from 12 to 14 days. This makes for a wine which is full bodied and extract packed. Malolactic fermentation normally occurs immediately after racking off.

### AGEING

After the malolactic fermentation, the new wine is transferred into wood, where it ages until it has reached the required levels of structure and acidity. A modern style wine, it reaches its full potential 2 years after the harvest and its maximum potential between 2 and 6 years afterwards, depending on vintage.

### TASTING CHARACTERISTICS

Ruby red in colour, on the nose it has pronounced mixed berry, spice, cinnamon, pepper and vanilla aromas. The acidity, which is so characteristic of the variety, is tempered by ageing and it is warm, velvety and full-bodied in the mouth, with mildly woody notes. Its tannins are soft and elegant.

### FOOD PAIRINGS

Pasta dishes with full flavoured sauces, red, boiled and stewed meats, matured cheeses.

### SERVING TEMPERATURE

18° C. It is advisable to open the bottle an hour before serving.

### ALCOHOL BY VOLUME

13 – 14% vol. depending on vintage.