



Villadoria
SERRALUNGA D'ALBA

BARBERA D'ALBA D.O.C. *Tardòc*

Barbera is a native grape variety which has always been grown in the Langhe area. **Tardoc** is the Lanzavecchia family's playful take on tradition with a youthful, carefree wine. Thus the name Tardoc, meaning 'silly' but also 'tipsy' in Piedmontese, echoes those moments of youthful fun in which fantasy takes precedence over reality. It is a fresh, fruity wine whose main characteristic is harmony.



GRAPE VARIETY

Barbera

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from the hills around Alba. The geological features of the various areas and the sun exposure of the vineyards chosen allow fine, top quality grapes to be grown. The training system used is Guyot and yields are around 60 hectolitres per hectare.

WINEMAKING

The grapes are harvested by hand, destemmed and crushed gently. Alcoholic fermentation takes place in controlled temperature stainless steel tanks. The time on the skins varies from 7 to 10 days, depending on vintage. This makes for a wine which is packed with aromas. Malolactic fermentation occurs immediately after racking off.

AGEING

A very short wood ageing period allows the wine's fruity notes to meld into its high acidity levels and soft tannins, making for a fresh wine which is ready to drink in the spring after the harvest. It is at its best in its first three years of life.

TASTING CHARACTERISTICS

It is ruby red in colour with purple highlights. On the nose it has pronounced red fruit, mixed berry and jam aromas. It is fresh and pleasant in the mouth, thanks also to the variety's characteristic acidity.

FOOD PAIRINGS

It is an everyday wine, which goes well with all courses, from starters to full flavoured pasta and rice dishes and fairly mild flavoured meat dishes.

SERVING TEMPERATURE

18 °C.

ALCOHOL BY VOLUME

12.5-13.5% vol. depending on vintage.